



FY 17 CACFP Renewal Summit
Palo Verde Room

Presentations will begin shortly

Coming up next

 Guest Speaker: Cindy Vian

Minute Menu CX



YOUR NEW BEST FRIEND FOR RECORD KEEPING



How will Minute Menu CX help YOU?

- Enrollment/IEF
 - Know 30 days before an enrollment expires
 - IEF Calculator ensures correct Free/Reduced/Paid category
- Meal Planning
 - Plan menus in advance
 - Purchase Reports
 - Production Records – calculate automatically
- Attendance
 - Data entry, scanning, or mobile app! – syncs in real time
- And much, much more!



Free 60 day trial – www.minutemenu.com

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Minute Menu CX

[Join a Free Webinar](#)

FEATURES

of Minute Menu CX

BENEFITS

for Sponsors and Centers

CX2GO

Mobile App

RESOURCES

Training and Support

PRICING

License Options

EXPLORE

Free Trial

OVERVIEW

Minute Menu CX and cx2go

SUMMER FEEDING

and At-Risk

ENROLLMENT

Manage Enrollment and Participation

ONLINE ENROLLMENT

Re-enrollment and IEF forms online

Overview

Minute Menu CX and cx2go

Minute Menu CX for Child Care Centers can increase the efficiency and accuracy of your food program, and help you stay in compliance with federal and state regulations. Minute Menu CX is designed specifically for Sponsors of child care centers, Head Start



Dashboard – The Goal is to Get Green!



Widgets
Turn Red
When More
Information
is Required

Click on the
Widgets to
See Which
Child Files
Need
Attention

Docking Arrows

Green is Good!

Shortcut Buttons

Message Center

Widget	Count	Status
Pending Children	3	Red
Expired/Expiring Enrollments	22	Red
Expired/Expiring Income Eligibility Forms	4	Red
Request for Updated Income Eligibility Form	1	Red
Missing Infant Feeding Forms	0	Green

Shortcut Button	Icon
Child	Person
Menu	Plate and Cutlery
Attendance	Clipboard
Claims	Box
Child Classroom	Schoolhouse
Receipts	Receipt

2 new messages



Child Roster Report



ENROLLMENT ROSTER: Dawn's Little Tigers (051)

MM DEMO SPONSOR

LICENSE: Center

Claim Month October 2013

F: 7

R: 2

P: 3

N: 0

NP: 0

%(F+R): 75.00%

From Roster:

F: 58.33%

R: 16.67%

P: 25.00%

Roster Count: 12

	Name	Class	/ #	Age	DOB	Enrolled	Expires	FRP	tXX	Basis	IEF Exp	Race	Withdrawn
1.	Albot, Jessica E	INF2	20	2y 3m	07/01/11	06/01/12	05/31/13	P	N	FS	05/31/13*F	A	11/30/13
2.	Avlos, Marley	PRES	200	8y 1m	08/15/05	06/01/12	05/31/13	P	N	Oth	06/30/12*P	B	
3.	Avlos, Sky	BLUE	14	2y 9m	12/18/10	06/01/12	05/31/13	F	N	Inc		W	
4.	Black, Bonbon *P	INF1	203	2y 7m	02/04/11	08/01/13	07/31/14	F	N				
5.	Charles, Elaine	PRES	21	4y 0m	09/10/09	04/02/10	04/01/11	F	N			W	
6.	Christopherson, John	PRES	12	6y 9m	12/18/06	06/04/11	06/03/12	P	N	Oth		W	
7.	Cricket, Jiminey *P	2	201	5y 3m	06/10/08	06/01/11	05/31/12	F	N			W	
8.	Cruzes, Penelope P *P	PRES	15	3y 3m	07/01/10	07/01/11	06/30/12	F	N	Inc		H	
9.	Cruzes, Pricilla *P	INF2	17	9y 3m	07/01/04	06/01/11	05/31/12	R	N	Inc		W	
10.	Depp, Johnny	SCH	202	11y 4m	05/04/02	12/06/12	12/05/13	R	N			H	
11.	Donald, Arnold *P *I	INF1	204	0y 1m	08/20/13	08/23/13	08/22/14	F	N				
12.	Grace, Britt *P	PRES	23	4y 8m	01/10/09	08/01/11	07/31/12	F	N			W	



Do You Use Procare?



- If so, import child and guardian data with one-click!
Check with your Food Program Sponsor before enrolling any children!



Recording a Menu

Select the Date

Select the Meal

Select
Non-Infant
Foods

Select
Infant
Foods

Record Menu

Please note that any food that starts with "fbg-" is a food that will be calculated in PURCHASING quantities according to the Food Buying Guide, when the others are in serving quantities.

Select Date: Thursday, December 05, 2013 Meal: Breakfast

Meal Time: Not supplied

Non - Infant Foods

Bread / Alt: Low Fat Granola (055)

Fruit / Juice / Veg: Blueberries (005)

Milk: 1% Milk / over 2 years old

Infant Foods

0-3 Months

Breast Milk / Formula

4-7 Months

Breast Milk / Formula

Infant Cereal

8-11 Months

Breast Milk / Formula

Inf Cereal / Meat / Alt

Fruit / Veg

Meal Counts

	Actuals	Estimates
Infants 0-3 mo:	0	0
Infants 4-7 mo:	0	0
Infants 8-11 mo:	0	0
1-2 yr:	0	0
3-5 yr:	0	0
6-12 yr:	0	0
Adults:	0	0

Use Menu Template

Special Notes

Non-Infants

Infants

Estimate Attendance

Menu Production Record

Weekly Menu Report

Delete Save Close

Make any
Special
Notes Here



Intro to Menu Production Records (MPRs)



- The MPR displays amounts of food needed based on Estimated Attendance and Actual Attendance. “Actual” amounts will not be displayed on the report until after attendance has been recorded into Minute Menu CX.

Estimated and Actual
Attendance by Age Group

Meal

Dawn's Little Tigers 051 (972) 671-5211		Non Infant Menu Production Record Thursday 11/28/2013					TX Program No: 123ABC MM DEMO SPONSOR (972) 671-5211		
Breakfast		1-2 Yrs	3-5 Yrs	6-12 Yrs	Adults	Total	Planned Participation	Total Including Infants	
	Estimated Attendance	15	25	18	0	58	Non-Program	93	
	Actual Attendance								
Component	Food Served/Planned	Rqd Serving Size By Age				Qty Needed Per Est Attendance	Qty Needed Per Actual Attendance	Actual Qty Prepared	Comments
Brd/Alt	Bran Chex	1-2	3-5	6-12	Adult	25.58 c			
Veg/Frt/Juice	Strawberries	1/4 c	1/2 c	1/2 c	1/2 c	25 1/4 c			
Milk	1% Milk / over 2 years old	1/2 c	3/4 c	1 c	1 c	2.77 gal			

Recorded
Menus

Amount of Food
Needed Per Age
Group

Quantity of Food Needed
Based on Estimated
Attendance for All Ages

Quantity of Food
Needed Based on
Actual Attendance for
All Ages



Weekly Attendance & Meal Count Form



Properly Marking Attendance & Meal Count Forms

To Correctly Mark Attendance & Meal Count Forms:

1. Use **ONLY** dark black pens or markers.
2. Make neat, dark, black X's in the center of the box, making sure to stay within the lines.
3. Avoid making any stray marks on any part of the form.
4. The date must be pre-printed at the top of each column. If the date is not printed – ask for a new form. Do not manually enter the date.
5. For a new child in a class, neatly write their first and last name by hand on the next available row, being sure to stay within the lines.
6. Use white-out to correct mistakes.
7. Mark each child in attendance if they received a meal. If attendance is left blank meals will not be counted.
8. Sign and date the form before submitting.

Weekly Attendance & Meal Count Report
Week Of: 9/5/2011 - 9/9/2011

MM Center 12345 (872) 671-5211 Sponsor: Minute Menu Centers Inc. 122-456-7890

CLASSROOM #: 2A			09-05-2011 MONDAY			09-06-2011 TUESDAY			09-07-2011 WEDNESDAY			09-08-2011 THURSDAY			09-09-2011 FRIDAY		
AGE	NBR	CHILD NAME	A	B	A	L	P	A	B	A	L	P	A	B	A	L	P
2y 3m	251	Boston, Jennifer	X	X	X	X	-	X	X	X	X	-	X	X	X	X	-
2y 4m	345	Carrillo Padron, Roberto	-	-	-	-	-	X	X	X	X	-	X	X	X	X	-
3y 8m	290	Clark, Christine	X	-	X	-	-	-	X	X	X	-	X	X	X	-	X
4y 2m	233	Clark, Wendy	X	X	-	-	-	X	X	X	-	-	X	X	X	-	X
5y 11m	306	Clark, Natalie K	X	X	X	-	-	X	X	X	-	-	X	X	X	-	X
6y 2m	285	Clark, Thomas W	X	X	X	-	-	X	X	X	-	-	X	X	X	-	X
7y 1m	216	Cooper, Mia	-	-	-	-	-	X	X	X	-	-	X	X	X	-	-
8y 10m	354	Daleiden, Samantha Kay	P	X	-	X	-	X	X	X	-	-	X	X	X	-	X
9y 3m	266	Evans, David	X	X	-	-	-	X	X	X	-	-	X	X	X	-	X
10y 5m	72	Perez, Dawn	X	X	X	-	-	X	X	X	-	-	X	X	X	-	X
11																	
12																	
13																	
14																	
15																	
16																	
17																	
18																	
19																	
20																	
21																	
22																	
* Special Diet																	
Daily Totals:																	
Total Nbr of Program Staff Meals:																	

CXFORMID1008 56475 I certify that the information on this form is true and correct to the best of my knowledge and that I will claim reimbursement only for eligible meals served to eligible participants. I understand that misrepresentation may result in prosecution under applicable state or federal statutes. Teacher: Mike Brayer Date: 9/9/11 Page 1 of 7

Correctly Marked Weekly Attendance & Meal Count Form



Record Meal Counts and Attendance



Select the Date

Meal Times are
Displayed

Select the
Classroom

Record Attendance: Dawn's Little Tigers 051

Record Attendance / Meal Counts

Select Date: Thursday, October 31, 2013 Time Started: 12:24 PM

Filter by Classroom: All

Meal Times

Breakfast		
AM Snack		
Lunch		
PM Snack	3:00 PM	4:00 PM
Dinner	6:00 PM	7:00 PM
EV Snack		

Smart Select

Supplying in/out times is not required by your Sponsor.

Child	Age	Pend	Sick	Sch Out	Att	B	A	L	P	D	E	In	Out	In	Out
Albot, Jessica E	2y 3m	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				
Avlos, Marley	8y 2m	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				
Avlos, Sky	2y 10m	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				
Black, Bonbon	2y 8m	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				
Charles, Elaine	4y 1m	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				
Christopherson, John	6y 10m	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				
Cricket, Jiminey	5y 4m	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				
Cruzes, Penelope P	3y 3m	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				
Cruzes, Priscilla	9y 3m	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				

Mark Attendance & meals

Staff Members Served

Breakfast	0
AM Snack	0
Lunch	0
PM Snack	0
Dinner	0
EV Snack	0

Meal Counts

Infants	1	0	0	0	0	0	0
1-2 yr	3	0	0	0	0	0	0
3-5 yr	4	0	0	0	0	0	0
6-12 yr	4	0	0	0	0	0	0
13-17 yr	0	0	0	0	0	0	0
Total	12	0	0	0	0	0	0

Print Attendance Detail

Apply Times From Enrollment

Save Close



cx2go mobile app



- Teachers can record attendance, meal counts, and in/out times in cx2go on smart phones, tablets, or computers!
 - The app is FREE to download and to use
 - On computers, access the app by going to cx2go.mobi using either a Chrome or Safari browser.



Print Reports

A screenshot of a software window titled "Submit Claim To Sponsor". The window has a light blue title bar with standard minimize, maximize, and close buttons. The main content area has a pink background. It displays the following information: "Current Claim Month: October 2013", "Submission Date: Not Yet Submitted", "Number of Days with Children: 18", "Number of Days with Menus: 23", and "Number of Children Claimed: 12". At the bottom, there are five buttons: "Print Attendance Detail", "Print Attendance Summary", "Print Menus", "Submit", and "Close". The first three buttons are highlighted with orange borders.

Submit Claim To Sponsor

Current Claim Month: October 2013

Submission Date: Not Yet Submitted

Number of Days with Children: 18

Number of Days with Menus: 23

Number of Children Claimed: 12

Print Attendance Detail **Print Attendance Summary**

Print Menus **Submit** **Close**

For your convenience, some reports are available from this screen.
Make sure that all data has been recorded before proceeding.



Minute Menu Training Website!



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Center Monthly Process Overview

This video is an overview of the Center Monthly Process in the Minute Menu CX software and is directed towards centers who are part of a child care chain or are sponsored. 12:16 mins.



Center Dashboard

An introduction to the Minute Menu CX dashboard for centers. 4:08 mins.



Enroll Child

A training video demonstrating how to enroll a child into Minute Menu CX. 5:19 mins



Record Menus

A training video demonstrating how to record menus into Minute Menu CX. 3:08 mins



Estimate Attendance

If you would like an estimate of the quantity of food that will need to be purchased and/or prepared, use the Estimate Attendance function.



Recording Meal Counts & Attendance on Paper

A training video demonstrating how to record point-of-service meal counts and attendance



Recording Meal Counts & Attendance

A training video demonstrating how to transfer meal counts and attendance from paper into Minute Menu CX. 3:35



Assign Classrooms

A training video for child care centers using the Minute Menu CX program to learn how to assign multiple children to a new classroom at one time.



Thank You!



Coming up next

 **Guest Speaker:** Veronica Cramer

CACFP Procurement and Catering Contracts

Procurement Regulations

**Regulations are found in 7 CFR Part 226 and
2 CFR Part 200.317-326.**

(Parts 3016 and 3019 have been superseded by 2 CFR Part 200)

supplies

food

equipment

other services

Written Procurement Plan

Child and Adult Care Food Program Procurement Policies and Procedures

All procurement of food, supplies, goods, and other services with Program funds by sponsors must comply with procurement standards prescribed in Uniform Administrative Requirements for Grants and Agreements with Institutions of Higher Education, Hospitals, and Other Non-Profit Organizations located at 2 CFR Part 200 as well as 7 CFR Part 225. Procurement standards are specifically located in 7 CFR Part 225.17 and 2 CFR Part 200.317-326. (Note: Parts 3016 and Part 3019 have been superseded by 2 CFR Part 200 as adopted and supplemented by USDA in 2 CFR Part 400 for the SFSP and other Child Nutrition Programs.)

The State agency can provide more detailed information since, in addition to complying with the minimum Federal standards, sponsor purchases may have to meet more restrictive State and local standards, as well as special procurement requirements that may be established by the State agency, with approval of FNS, to prevent fraud, waste, and Program abuse.

The _____ will purchase food, supplies, equipment,
SPONSORING ORGANIZATION

and other items for use in the Child and Adult Care Food Program in compliance with USDA and Federal Assistance Regulations, which implement OMB Circular A-102, and the State of Arizona Procurement Standards and Guidelines by using procedures outlined in this plan for Federal grant funds.

METHODS OF PROCUREMENT

A. Micro-Purchase (Purchases between \$0-\$3,500)

2 CFR Part 200 implemented a new micro-purchase threshold for the purchase of supplies or services, the aggregate amount of which does not exceed \$3,500

Procurement Plan Details

- Policies and Procedures
 - Methods of Procurement
 - Record Retention
 - 3 years plus the current year
 - Procurement Ethics
 - Written Code of Conduct
 - Sample Documents

Procurement Standards

Why Procure?

- Obtain goods and services efficiently and economically
- Comply with Federal, State, and Local regulations
 - Prevent fraud, waste, and abuse
- Maximum open and free competition

What method do I use?

2 CFR 200.320

Methods:

1. Micro-Purchase
2. Small Purchase
3. Sealed Bids
4. Competitive Proposals
5. Non Competitive Proposals

Micro-Purchase

- **Aggregate value does not exceed \$3,500**
- **Distributed equitably among qualified suppliers**
- **No quotes required**
- **Price must be reasonable**

Micro-Purchase Q & A

1. What is meant by “aggregate dollar value”?

The value of products or services (similar or dissimilar purchased at once as a single, collective unit) in a single transaction.

2. Does “aggregate” limit competition when soliciting for a prime vendor?

This would only effect soliciting for a prime vendor if the program operator determines that consolidating or breaking out procurements results in a more economical purchase 2 CFR 200.318(d).

Micro-Purchase Q & A

3. What is considered a transaction?

An occurrence in which two or more entities exchange goods, services or money between or among them.

Examples:

1. A program operator purchases computer paper, ink cartridges, paper towels, and cleaning supplies from the same supplier at the same time. That would be a single transaction. If the cost of the purchase does not exceed \$3500, the transaction would be considered a micro-purchase.
2. A program operator makes the following purchases on the same day at two separate locations: computer paper and ink cartridges at a retail office supply store, and paper towels and cleaning fluids at a different retail store. Each purchase is considered a separate transaction made from different suppliers. Neither supplier is involved with the other. Both transactions would be considered micro-purchases, as long as the total for each is under \$3500.

Micro-Purchase Q & A

4. What is meant by distributing micro-purchases equitably among qualified suppliers and “spreading the wealth”?

Program operators using the micro-purchase method may not always purchase from only one source; rather purchases must regularly be made using available qualified sources. This provides qualified sources the opportunity for business or “spreading the wealth.”

Example: A program operator buys computer paper, valued at \$1000. This qualifies as a micro-purchase. Your written procurement procedures must include a procedure that such purchases must be rotated among qualified suppliers (different stores).

Micro-Purchase Document

SAMPLE – CACFP Micro Purchase Document			
Date: 01/18/17		For Purchases between \$0-\$3,500	
Purchase Amount: \$2115.00 Average Monthly Purchase			
Type of Items Compared:	Stores Surveyed:	Quote Amounts:	Store Awarded - Yes or No:
CACFP Food	1. ABC Grocery	\$2,034.89	Yes – reasonable
CACFP Operational Supplies		\$579.14	Yes – reasonable
CACFP Food	2. Your Corner Store	\$2,089.23	Yes – reasonable
CACFP Operational Supplies		\$542.27	Yes – reasonable
CACFP Food	3. Produce and More 4 U	\$2,092.63	Yes - reasonable & best produce
CACFP Operational Supplies		\$572.98	Yes – reasonable & best produce
CACFP Food	4. Juniors Fine Foods and Catering	\$4,058.02	No – prices not comparable
CACFP Operational Supplies		\$728.33	No – prices not comparable
Totals:			
Notes and Reasons for Award or Non Award: Stores 1- 3 have comparable pricing. We will rotate our purchases equitably			

Small Purchase

- **Aggregate value is between \$3,500 and \$150,000**
- **Obtain quotes**
 - Email, catalog, website, telephone, oral
- **More than one qualified source**
- **Document, document, document**

CACFP Small Purchase Document			
Date:		Purchases between \$3,500-\$150,000, or the most restrictive threshold	
Purchase Amount:			
Type of Items Compared:	Stores Surveyed:	Quote Amounts:	Store Awarded - Yes or No:
Totals:			
Notes and Reasons for Award or Non Award:			

Large Purchase

- **Aggregate value is over \$150,000**
- **More than one qualified source**
- **Sealed Bids**
 - **Firm, fixed-price**
 - **Lowest responsible and responsive bidder**
- **Competitive Proposals**
 - **Fixed-price or Cost-reimbursable**
 - **Written evaluation**
 - **Awarded to most advantageous to sponsor**
- **Publically advertised**

Noncompetitive Proposal

- **Procurement through solicitation of a proposal from only one source**
- **May be used when:**
 - **Item available from only one source**
 - **Public exigency or emergency – delay not permitted resulting from solicitation**
 - **Authorized by FNS or State agency based on written request**
 - **After solicitation from a number of sources, competition is deemed inadequate**

Catering Contracts

All contracts with a vendor must be approved by ADE

- ***Small purchase*** contract agreements (under \$150,000)
 - Each contract agreement must be reviewed annually
 - Small purchase contracts should be for one year
 - Turn in a signed and completed copy for approval
 - Make sure to fill in all information
 - Contract dates between **October 1 – September 30**
 - Sponsor must receive approval of the contract agreement before food operations begin

Catering Contracts

- ***Large purchase*** contract agreements (over \$150,000)
 - Mandatory training
 - Solicitation documents
 - RFP, Evaluation Rubric
 - ADE Approval, Public release
 - Evaluation Committee
 - ADE Approval of Selected Proposal, Notification
 - Contract duration – one year with 4 renewals

Review -

- Decide what material, product, or service you need to procure
- Determine the amount of the contract for your material, product, or service
- Conduct proper procurement based on the information


Questions

Veronica Cramer

Contracts Management Officer

602-364-1965

Veronica.Cramer@azed.gov

A faint, light blue image of the Statue of Liberty is positioned on the left side of the slide, extending from the bottom to the top. The statue is shown from the waist up, holding a torch in its right hand and a tablet in its left. The background is split vertically: the left half is light blue and contains the statue, while the right half is white and contains the title.

Civil Rights **Requirements**



Goals Of Civil Rights

- ♦ ***Equal treatment*** for all applicants and beneficiaries
- ♦ ***Knowledge*** of rights and responsibilities
- ♦ ***Elimination of*** illegal ***barriers*** that prevent or deter people from receiving benefits
- ♦ ***Dignity and respect for all***

What is Discrimination?

The act of distinguishing one person or group of persons from another

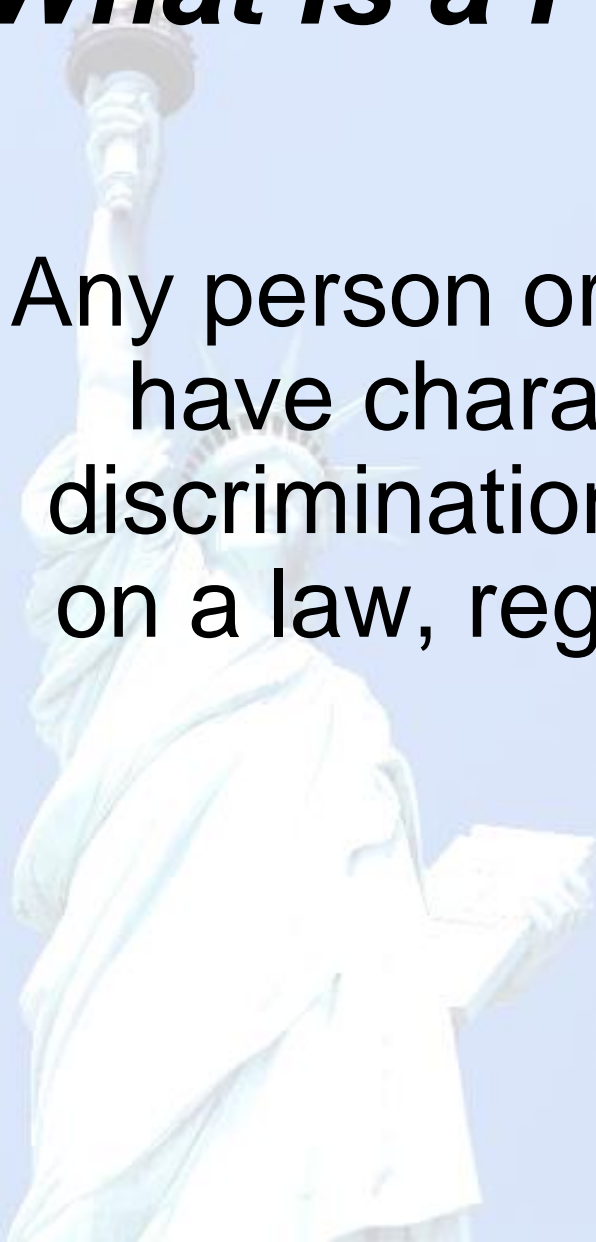
intentionally,

by neglect, or

*by the effect of actions or lack of actions based on their **protected classes**.*

What Is a Protected Class?

Any person or group of people who have characteristics for which discrimination is prohibited based on a law, regulation, or executive order.



Discrimination = Four D's

Denied benefits or services

Delayed receiving benefits

Treated **Differently** than others

Given **Disparate** treatment



Components of Civil Rights Compliance

- ◆ Public Notification
- ◆ Outreach and Education
- ◆ Racial/Ethnic Data Collection
- ◆ Language Assistance
- ◆ Complaint Procedures
- ◆ Technical Assistance and Training
- ◆ Customer Service

A faint, light blue-tinted image of the Statue of Liberty is positioned on the left side of the slide, extending from the bottom to the top. The statue is shown from the waist up, holding a torch in its right hand and a tablet in its left. The background is split vertically: the left half is a solid light blue, and the right half is white.

Public Notification

Public Notification

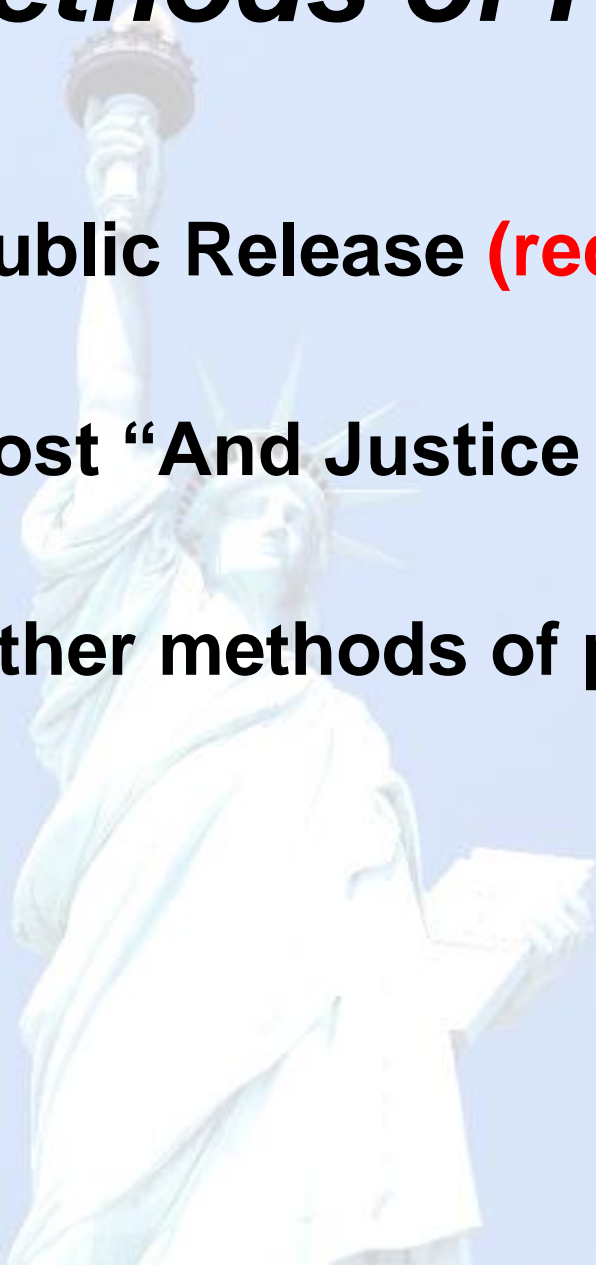


Must include information on:

- Eligibility
- Benefits & Services (i.e. free or reduced price meals)
- Program availability
- Applicant rights and responsibilities
- Procedures for filing a complaint
- Non-discrimination policies
- Any programmatic changes (i.e. changing location of a meal site)

Methods of Public Notification

- **Public Release (required)**
- **Post “And Justice for All” Poster (required)**
- **Other methods of public notification (optional):**



play in a prominent areas
where participants and
potential participants have
access

Examples: cafeteria/food
service area, office, parent
bulletin board

Must be posted at every site
Must be 11" x 17" format

- play in a prominent areas
where participants and
potential participants have
access
- Examples: cafeteria/food
service area, office, parent
bulletin board
- Must be posted at every site
Must be 11" x 17" format



www.azed.gov/health-nutrition/civil-rights

Arizona Department of Education

Font+ | Font-

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You are here: Home / Civil Rights

Civil Rights

In the operation of the Child Nutrition Programs, no individual in the United States shall solely by reason of his or her race, color, national origin, sex, age, or disability, be excluded from the participation in, denied the benefits of, or be subjected to discrimination under any program or activity receiving Federal financial assistance.

- Civil Rights Pre-Award Compliance
- Civil Rights Compliance for NSLP

Hot Topics

Event Registration

Financial Info

FAQ

Civil Rights

Contact Us

Outreach and Education



Outreach and Education

- ◆ You want to reach as many potential children as possible.
- ◆ You want to ensure program access.
- ◆ You need to pay attention to under-represented groups.
- ◆ Include the required nondiscrimination statement on all materials that mention or imply CACFP and/or USDA programs (including web sites, posters, and informational materials).
- ◆ When using graphics, reflect diversity and inclusion.



Required Non-Discrimination Statement Language

In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, sex, disability, age, or reprisal or retaliation for prior civil rights activity in any program or activity conducted or funded by USDA.

Persons with disabilities who require alternative means of communication for program information (e.g., Braille, large print, audiotope, American Sign Language, etc.) should contact the Agency (State or local) where they applied for benefits. Individuals who are deaf, hard of hearing or have speech disabilities may contact USDA through the Federal Relay Service at (800) 877-8339. Additionally, program information may be made available in languages other than English.

To file a program complaint of discrimination, complete the USDA Program Discrimination Complaint Form, AD-3027, found online at http://www.ascr.usda.gov/complaint_filing_cust.html, and at any USDA office, or write a letter addressed to USDA and provide in the letter all of the information requested in the form. To request a copy of the complaint form, call (866) 632-9992. Submit your completed form or letter to USDA by: (1) mail: U.S. Department of Agriculture, Office of the Assistant Secretary for Civil Rights, 1400 Independence Avenue, SW, Washington, D.C. 20250-9410; (2) fax: (202) 690-7442; or (3) email: program.intake@usda.gov.

This institution is an equal opportunity provider.



Required Non-Discrimination Statement Language

If the material or document is too small to permit the full statement (previous slide) to be included, the material MUST, AT A MINIMUM, include:

“This institution is an equal opportunity provider.”

Racial/Ethnic Data Collection





Why do I have to collect racial and ethnic data?

Racial/ethnic data is used to determine how effectively your program is reaching potentially eligible children and where outreach may be needed.

Collecting and Recording Participation Data



- Establish a system
- Program applicants
 - Data collectors

Data Collecting and Reporting

Collect ethnic data first, then racial data

1. Ethnicity categories:

- Hispanic or Latino
- Non-Hispanic or Non-Latino

2. Racial categories (instructions should specify “mark one or more”)

- American Indian or Alaskan Native
- Asian
- Black or African American
- Native Hawaiian or other Pacific Islander
- White

Obtain racial/ethnic data through:

**Voluntary self-identification or self-reporting
(*preferred method*)**

OR

**If a household chooses not to provide
racial/ethnic information:**

- Visual identification
- Personal knowledge, records or other documentation

A faded, light blue image of the Statue of Liberty is positioned on the left side of the slide, extending from the bottom to the top. The statue is shown from the waist up, holding a torch in its right hand and a tablet in its left. The background of the slide is split vertically: the left half is a solid light blue, and the right half is white.

Language Assistance

Limited English Proficiency (LEP)

Definition:

Individuals who do not speak English as their primary language and have limited ability to read, speak, write, or understand English.

Limited English Proficiency (LEP)

- ◆ Interpreters:
 - ◆ Children should not be used
 - ◆ Volunteers may be used, but make sure they understand interpreter ethics – particularly confidentiality!
- ◆ Resources:
 - ◆ Share resources to save money
 - ◆ Language line phone services

Complaint Procedures





Handling Civil Rights Complaints

Sponsors are required to develop and implement a written procedure to handle any discrimination complaint that may be received

Right to file
Registering a complaint

Handling Civil Rights Complaints

- ◆ Complaints can be written or verbal
- ◆ Anonymous complaints should be handled as any other complaint
- ◆ All verbal or written complaints must be forwarded to the ADE or Civil Rights Division of USDA Food and Nutrition Service.
- ◆ Document all potential complaints in a *Civil Rights Complaint Log*
- ◆ Have a central location where the *Civil Rights Complaint Forms* and *Civil Rights Complaint Log* will be kept



The following information should be included in a Civil Rights Complaint

1. Name, address, phone number of complainant, if provided (not required)
2. Specific name and location of entity delivering the benefit or service
3. The nature of the incident, action, or method of administration that led the complainant to feel discriminated against



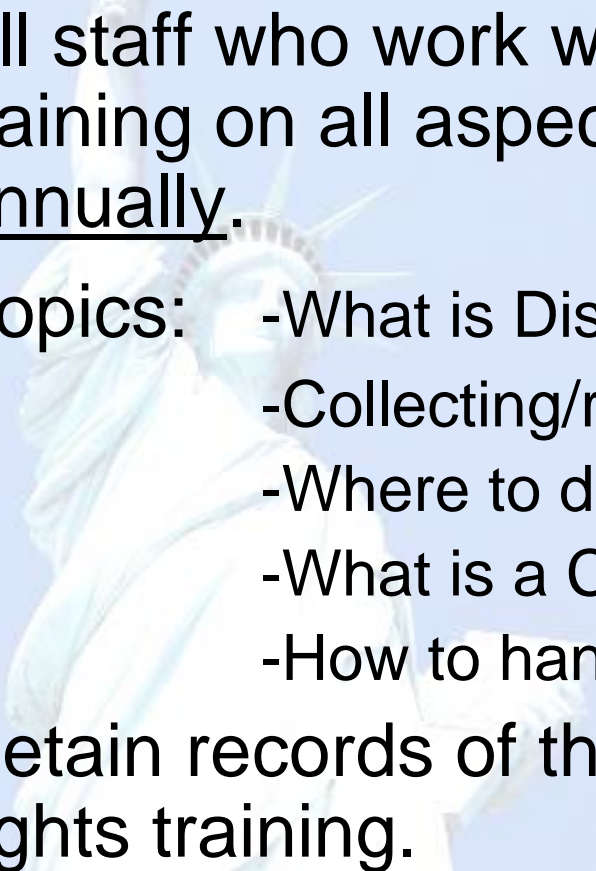
The following information should be included in a Civil Rights Complaint

4. The basis on which the complainant feels discrimination exists (race, color, national origin, sex, age, or disability)
5. The names, titles, and business addresses of persons who may have knowledge of the discriminatory action
6. The date(s) during which the alleged discriminatory actions occurred, or if continuing, the duration of such actions

Technical Assistance and **Training**



Civil Rights Training for Agency Staff

- 
- ◆ All staff who work with the CACFP must receive training on all aspects of civil rights compliance annually.
 - ◆ Topics:
 - What is Discrimination?
 - Collecting/recording racial/ethnic data
 - Where to display posters
 - What is a Civil Rights complaint
 - How to handle a Civil Rights complaint
 - ◆ Retain records of the people who received civil rights training.

A faint, light blue image of the Statue of Liberty is positioned on the left side of the slide, set against a solid blue background. The statue is shown from the waist up, holding a torch in its right hand and a tablet in its left. The background of the entire slide is split vertically: the left half is blue and contains the statue, while the right half is white and contains the title.

Customer Service

Customer Service

- All participants must be allowed equal opportunities to participate in Child Nutrition programs regardless of race, color, national origin, sex, age, or disability.
- All participants must be treated in the same manner (i.e. seating arrangements, serving lines, services and facilities, assignment of eating periods, methods of selection for application approval processes).

Civil Rights Summary





Summary:

Civil Rights “Must Do List”

- ✓ Provide CACFP in a nondiscriminatory manner
- ✓ Offer meals to all children and meal substitutions to participants with disabilities
- ✓ Prominently display the “*And Justice for All*” poster
- ✓ Annually complete the Civil Rights Data Collection Form



Summary:

Civil Rights “Must Do List”

- ✓ Include the non-discrimination statement on all materials available to the public which mention USDA and/or CACFP, including websites
- ✓ Provide informational materials in the appropriate translation
- ✓ Train staff annually and complete a training form



Summary:

Civil Rights “Must Do List”

- ✓ Develop & fully implement your Civil Rights Complaint Procedure
- ✓ Make forms available to all staff: Civil Rights complaint forms, Civil Rights log and Civil Rights complaint procedure
- ✓ Refer all Civil Rights complaints to ADE or USDA

Questions?

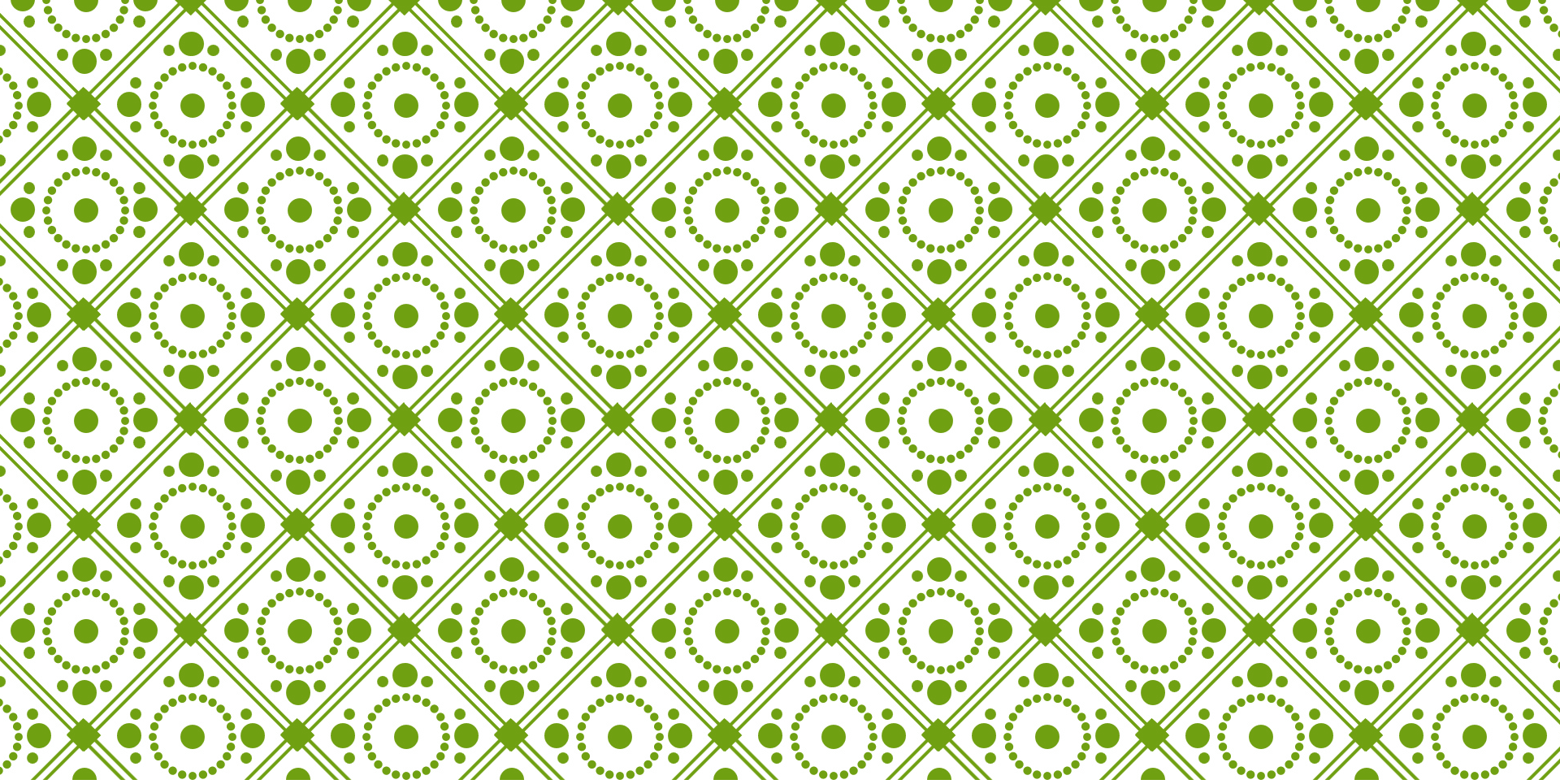
Contact:

Veronica Cramer

602-364-1965

Coming up next

 **Guest Speaker:** Claudine Wessel



HALLE HEART CHILDREN'S MUSEUM

Claudine M. Wessel
Programs & Operations Director



HALLE HEART CENTER | 1996

The original Halle Heart Center was a learning center envisioned in the 1990's by a notable group of community leaders including Diane and Bruce Halle, Founder and Chairman of Discount Tire. The Halle Heart Center was designed to be an extension of the classroom - a learning center where students from around the Valley would come to learn how to live a heart-healthy life through three guiding principles ...



- ♥ Eat a balanced diet!
- ♥ Make exercise part of your daily routine!
- ♥ Never use tobacco or start smoking!

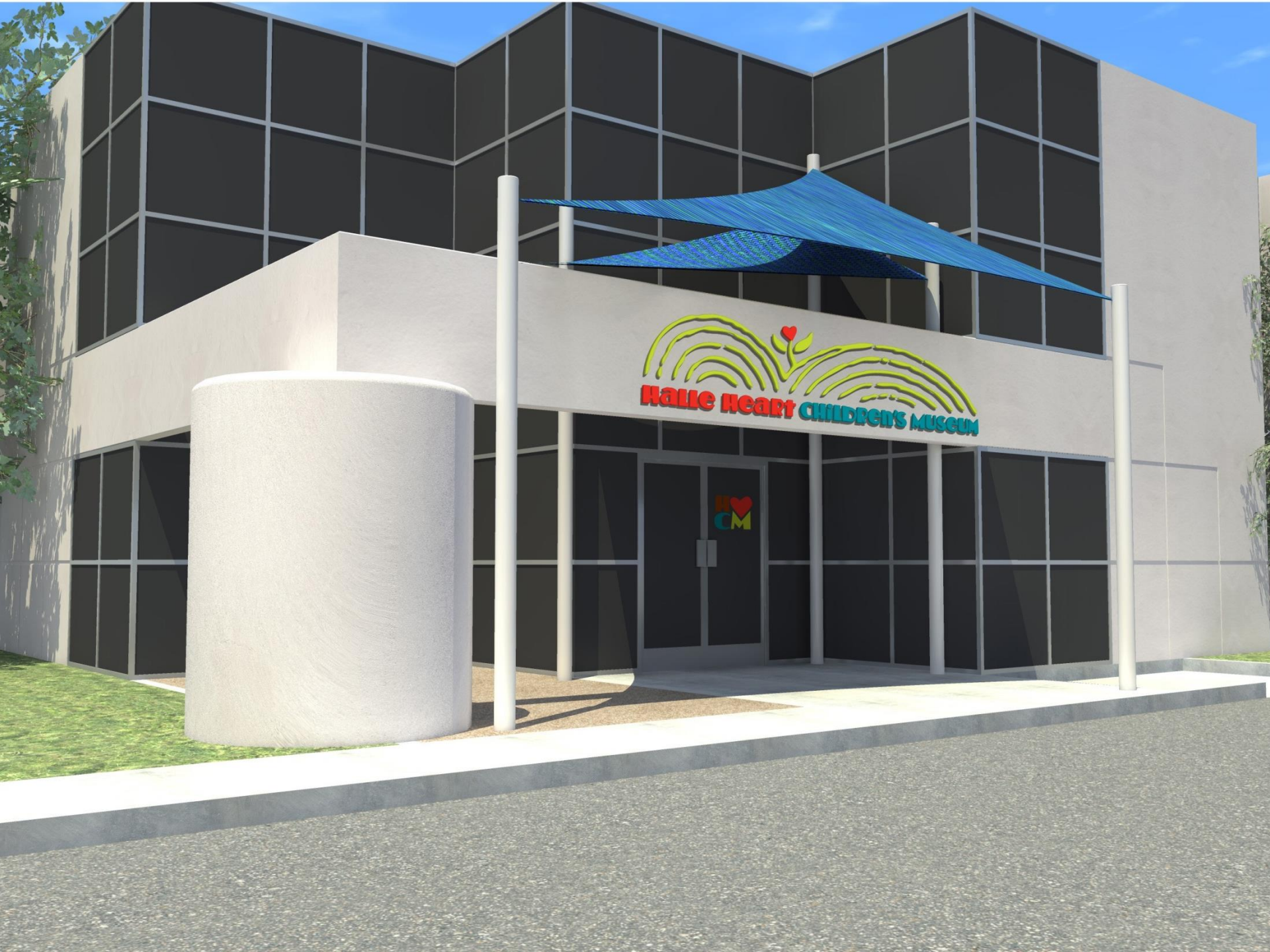


From 1996 - 2010, the former Halle Heart Center educated nearly 450,000 students, teachers and parents throughout Arizona through private school tours and set the stage for the dynamic environment ahead.

Halle Heart Children's Museum

In 2010, through the generous support of countless community supporters, a capitol campaign was launched to renovate the nearly 16,000 sq. ft. Halle Heart Center into the extraordinary, educational, interactive adventure that operates today.





HALLE HEART CHILDREN'S MUSEUM







TAKE ACTION

WARNING SIGNS

Remember to stay alert, always be ready to react. Watch for signs of trouble. Listen. Understand. Respond. Stay calm. Stay safe.

TAKE CARE OF YOURSELF EAT WELL

BE A HERO

What to do in an emergency: Stay calm. Stay alert. Stay ready to react. Watch for signs of trouble. Listen. Understand. Respond. Stay calm. Stay safe.

TAKE CARE OF YOURSELF EAT WELL

CALL 911

TAKE CARE OF YOURSELF EAT WELL

CALL 911
FIRE, POLICE OR AMBULANCE

Emergencies can happen and when they do, you need to get help fast. Here's how:

- 1 Call 911 from the home phone and state your emergency. If calling from a cell phone, leave your address.
- 2 Speak clearly so that your emergency is understood.
- 3 Do not hang up until you are told to do so.
- 4 Wait for the paramedics to arrive at the ambulance.





Where Have You Been All My life?



Schools  the


Halle Heart
CHILDREN'S MUSEUM

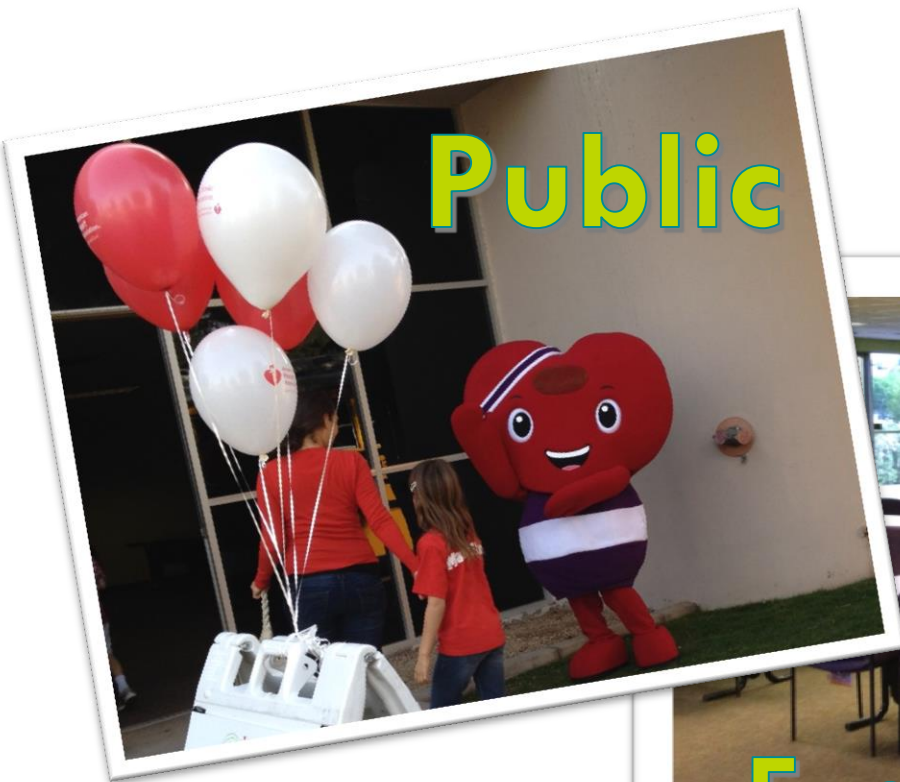


18 AZ State Standards for Health, Science and Physical Education



18 AZ State Standards for Health, Science and Physical Education

After the renovation, however it was more and more evident that this beautiful community resource was not being utilized to its full potential, therefore my team and I set out to expand its use through two categories...





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FEBRUARY 6, 2015

Toddler Test Kitchen



Baby Bloom
NUTRITION

PRENATAL NUTRITION • BREASTFEEDING NUTRITION • COLIC & FUSSINESS • INITIAL FOOD INTRODUCTION

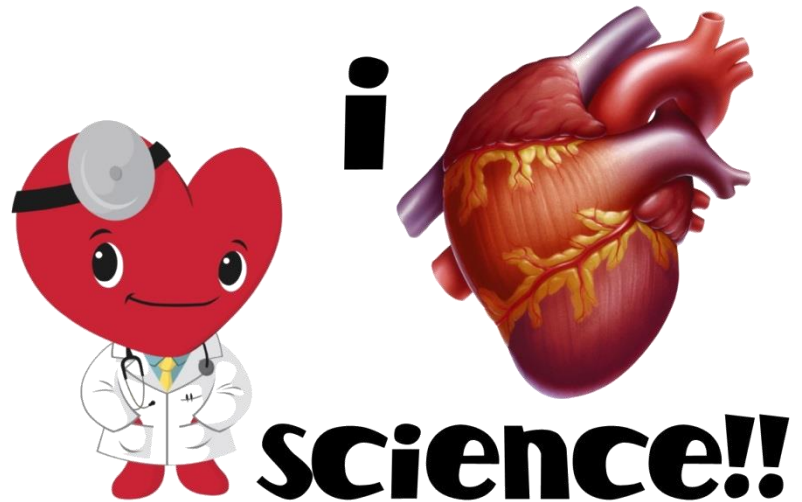
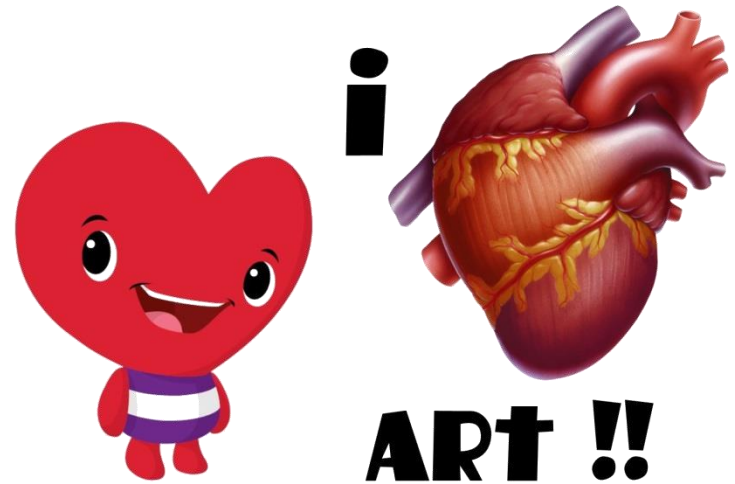
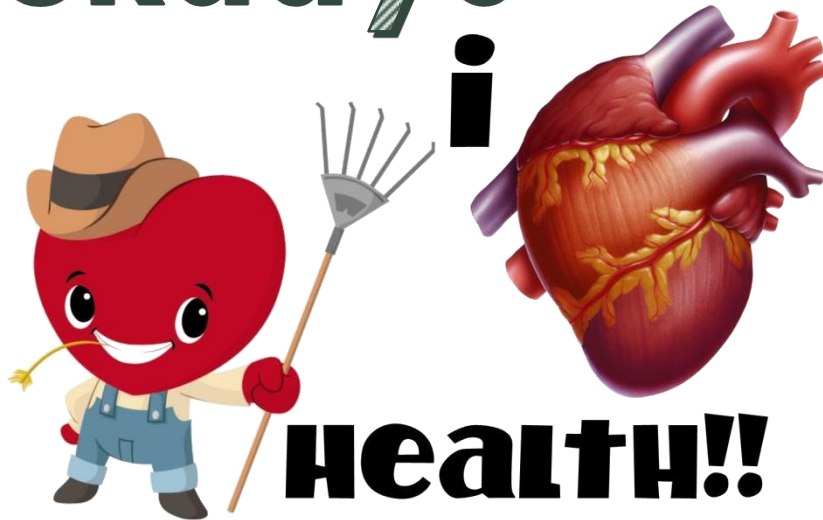
Age Appropriate Hands-on Cooking Class Designed to Encourage
Healthy and Helpful Eating at an Early Age!
Each Class includes a hands-on recipe and activity!



9-11 ACTION THEATER
PRESENTED BY
HAVEN CHARITABLE
FOUNDATION
Hosted by Paul Robinson, President



Weekdays







LITTLE RHYTHMS® PRESENTS

GET MOVING!

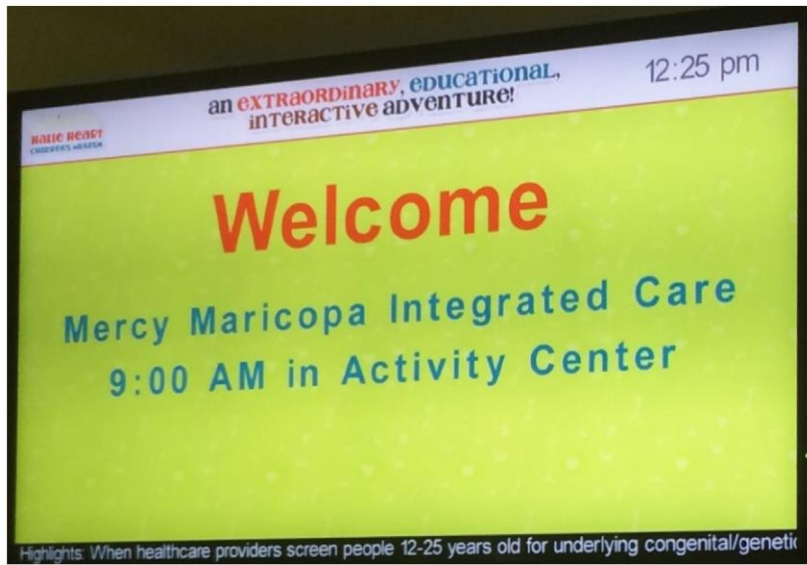


VIDEO GAME OLYMPICS

Featuring the power of
Xbox® and Kinect®!

EVENT OPEN HOUSE





Events are
SPECTACULAR
at the **Halle Heart Children's Museum**





Speaking
Engagements

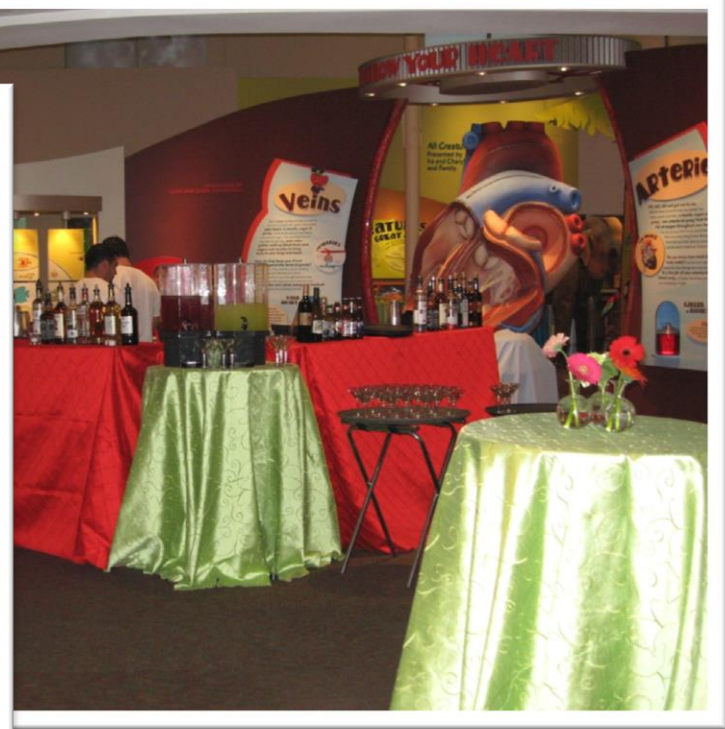


Birthday Parties

Events are
SPECTACULAR
at the **Halle Heart Children's Museum**

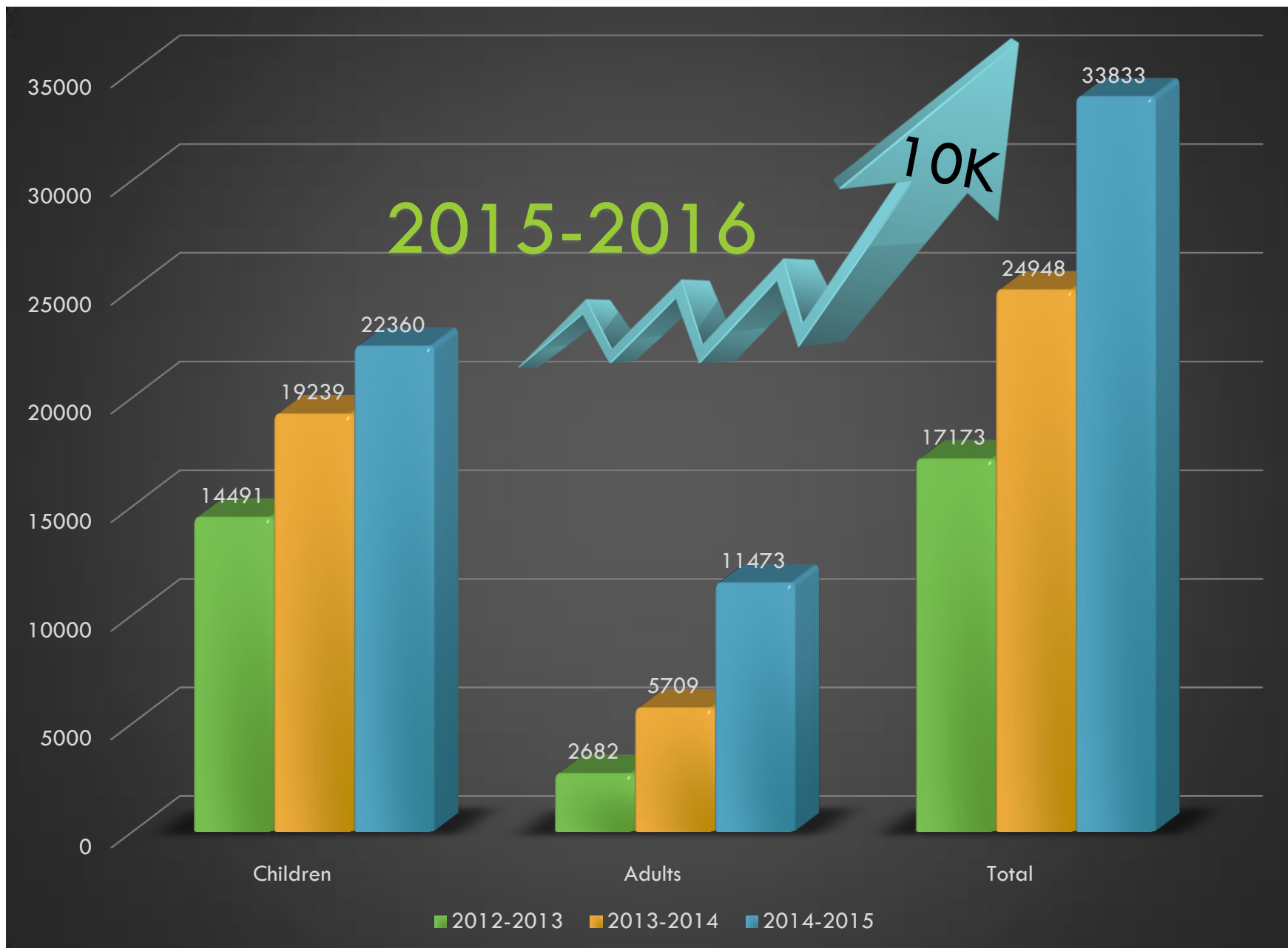


Cocktail
Receptions



Events are
SPECTACULAR
at the **Halle Heart Children's Museum**





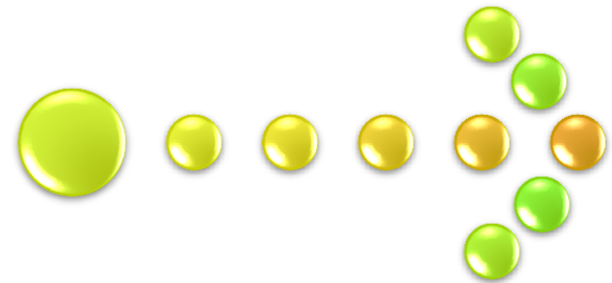
2015



2010



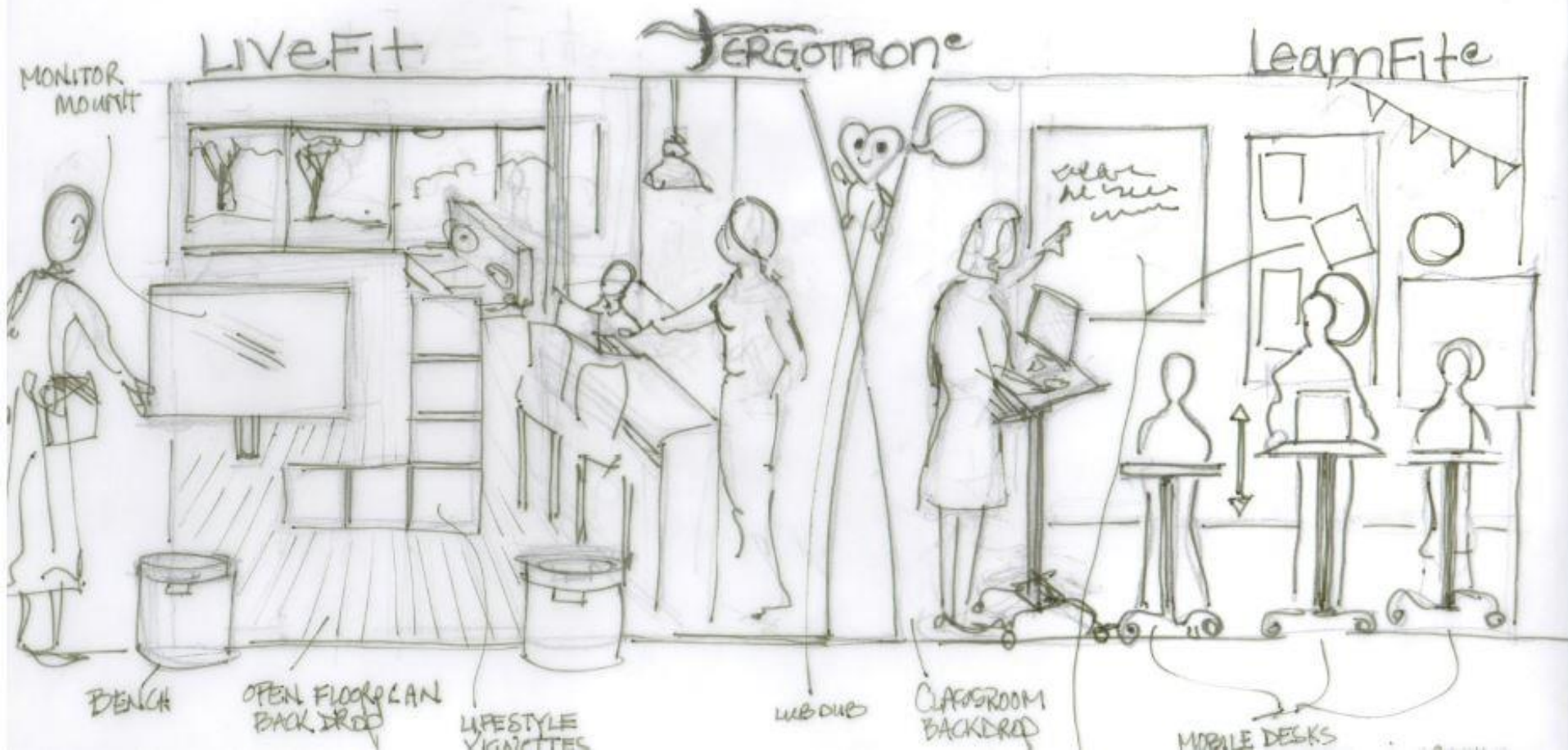
1996



LOOSE CONCEPT 1

12.4.14

We continue to grow...

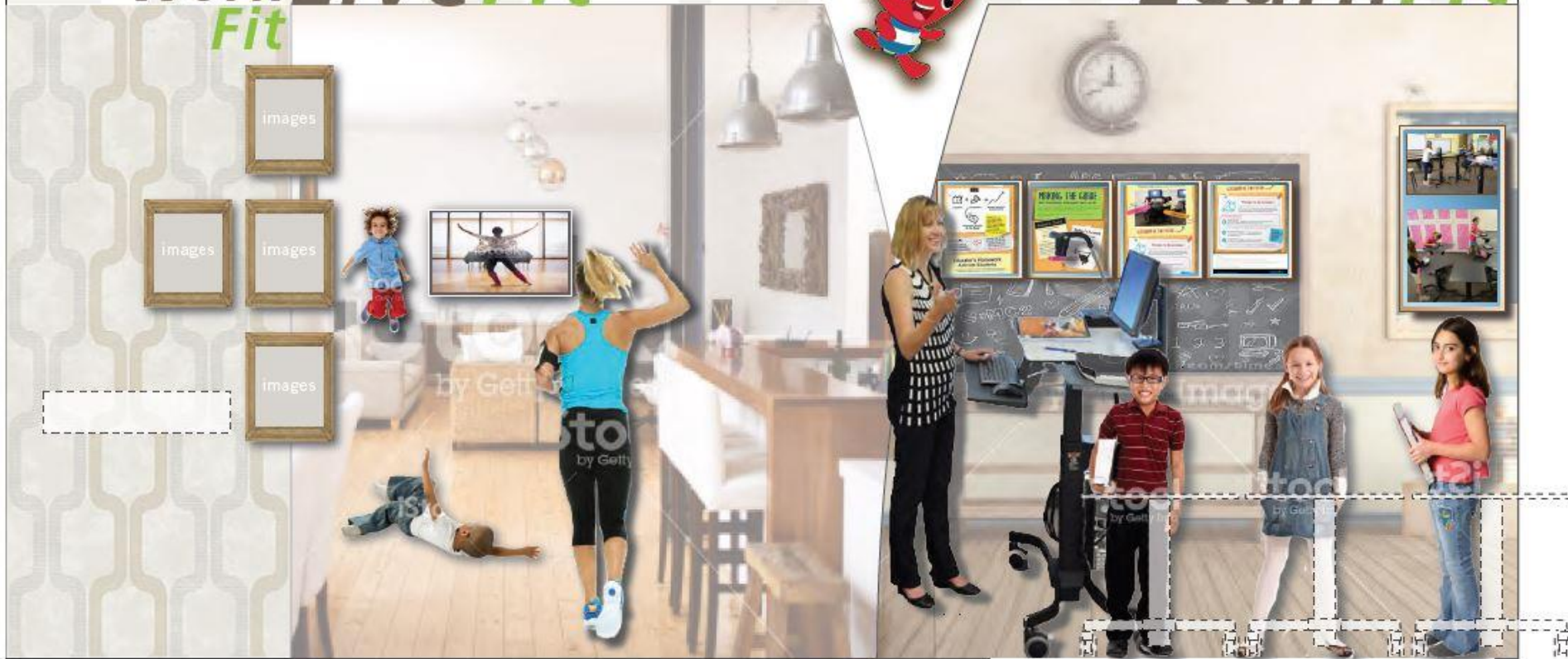


with **ERGOTRON®**

Work **LiveFit**
Fit



LearnFit

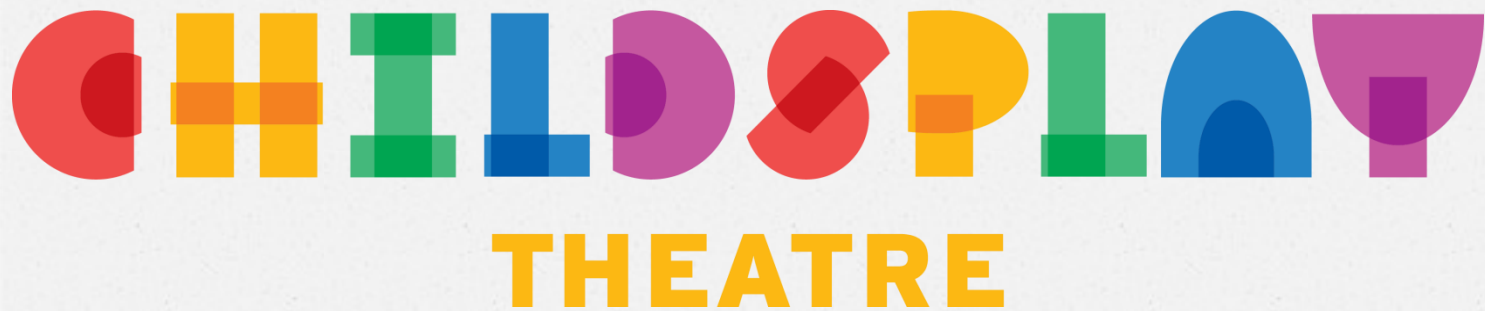


... in engaging ways



Coming up next

 **Guest Speaker:** Teresa Minarsich



CHILDPLAY THEATRE

Theatre and Kinesthetic Learning:
A Gym for Empathy

CHILDSPRAY

40 Years of Imagination & Wonder



Educational Programming

- o In-School Classroom residencies
- o After-School programs
- o Childsplay Academy
- o Professional Development for Educators
- o EYEPlay (Early Years Educators at Play)

Learning and Imitation



Early Years Educators at Play (EYEPlay)



What students learn

“I hear, and I forget; I see, and I remember;
I do, and I understand”

~ Derek Williams and the Nuffield Foundation

- o Story Comprehension
- o Vocabulary development
- o Long-term retention

“The children are acting it out, taking ownership and dissecting the book, using all of their senses. I see it carried out in their play during the rest of the day. Comprehension is really, really high and the parents are sharing that. The kids are going home and talking about it. The parents will be in the classroom and look at the books and say, ‘ohhh, that is the story that they were talking about.’” – PreK Teacher

Literacy and Beyond

“One of our goals with ELL children to increase their expressive language skills-how much vocabulary they use-how much they can talk to us. All of a sudden we get all of these answers from these kids. Kids who usually don’t talk were all involved!” ~ PreK Teacher



“We have a boy who is developmentally slower than the rest and we can see he is making connections through the pantomime and through using expressive language-so we know that he is really getting it through his receptive and expressive language-he is not just regurgitating-he is also coming up with his own ideas.” ~ PreK Teacher

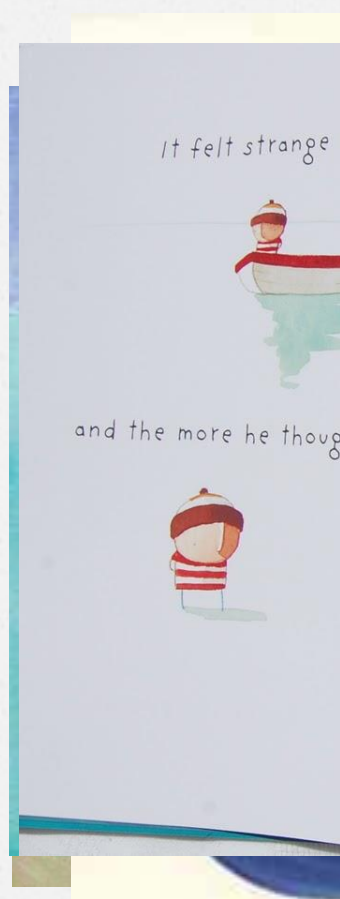
Gym for Empathy



“Theater is like a gym for empathy. It’s where we can go to build up the muscles of compassion, to practice listening and understanding and engaging with people that are not just like ourselves. We practice paying attention and learning from other people’s actions. We practice caring.”

~ How Theatre for Young People Can Save the World by Laura Gunderson

Emotions Found and Expressed



Social-Emotional Skill Building (or Real Life Practice)

Most of the stories have had a problem-and we've had to solve the problem. The other day one of my students, when there is something going on in the classroom said, 'Oh my gosh, just a minute, there is a problem—very dramatically.' And so she gets their attention but also we solve them. It is not just coming to me or the other teacher, its ok we have to solve it and I believe that the drama has definitely helped with that.” ~ PreK Teacher



Coming up next

 **Guest Speaker:** Tina Wegner



Get the Facts, Read the Label

Tina Wegner, R.D.



**Maricopa County
Department of Public Health**

WeArePublicHealth.org twitter.com/Maricopahealth facebook.com/MCDPH

Get the Facts, Read the Label



- We are working with young kids...

Booger Nutrition Facts			
Serving Size 1/4 mL		Servings in a Nose 8	
Amount Per Serving			
Calories 5			
		% Daily Value*	
Fat	0		0%
Cholesterol	0mg		0%
Sodium	36mg		1.5%
Carbohydrate	0mg		0%
Protein	12mg		
Vitamin A	0%	• Vitamin C	1%
Calcium	2%	• Iron	0%
* Percent Daily Values are based on a 2,000 calorie diet. Your daily value may vary depending on your calorie needs and the quantity of boogers your nose produces.			

INGREDIENTS:

Naturally Dried Mucus (Water, Mucin, Enzymes), Salt (as a naturally occurring preservative), Saliva (as a softening agent).

ALLERGEN INFORMATION:

May contain trace amounts of: dust, animal hair or dander, pollen, peanut and tree nut particles, talc, playdoh, glitter, pureed food, household sprays, tissue fibers, small reclusive insects, smog or atomic fallout.



100% Organic,
Gluten Free,
Contains No
Nitrates or Nitrites

howtobeadad.com



Get the Facts, Read the Label



We have a new nutrition facts label!

- FDA finalized a new label May 20, 2016
- “make it easier for consumers to make better food choices”
- Good tool for food purchasing and for personal use



POP QUIZ!

How long has
it been
without a
change to the
nutrition facts
label?



Get the Facts, Read the Label



Original Label

Nutrition Facts

Serving Size 2/3 cup (55g)
Servings Per Container About 8

Amount Per Serving

Calories 230 Calories from Fat 72

% Daily Value*

Total Fat 8g **12%**

Saturated Fat 1g **5%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 160mg **7%**

Total Carbohydrate 37g **12%**

Dietary Fiber 4g **16%**

Sugars 1g

Protein 3g

Vitamin A 10%

Vitamin C 8%

Calcium 20%

Iron 45%

* Percent Daily Values are based on a 2,000 calorie diet.
Your daily value may be higher or lower depending on
your calorie needs.

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

New Label

Nutrition Facts

8 servings per container
Serving size **2/3 cup (55g)**

Amount per serving

Calories **230**

% Daily Value*

Total Fat 8g **10%**

Saturated Fat 1g **5%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 160mg **7%**

Total Carbohydrate 37g **13%**

Dietary Fiber 4g **14%**

Total Sugars 12g

Includes 10g Added Sugars **20%**

Protein 3g

Vitamin D 2mcg 10%

Calcium 260mg 20%

Iron 8mg 45%

Potassium 235mg 6%

* The % Daily Value (DV) tells you how much a nutrient in
a serving of food contributes to a daily diet. 2,000 calories
a day is used for general nutrition advice.

Get the Facts, Read the Label



NEW LABEL / WHAT'S DIFFERENT

Servings:
larger,
bolder type

New:
added sugars

Change
in nutrients
required

Nutrition Facts	
8 servings per container	
Serving size	2/3 cup (55g)
Amount per serving	
Calories	230
% Daily Value*	
Total Fat 8g	10%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 160mg	7%
Total Carbohydrate 37g	13%
Dietary Fiber 4g	14%
Total Sugars 12g	
Includes 10g Added Sugars	20%
Protein 3g	
Vitamin D 2mcg	10%
Calcium 260mg	20%
Iron 8mg	45%
Potassium 235mg	6%
<small>* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small>	

— Serving sizes
updated

— Calories:
larger type

— Updated
daily
values

— Actual
amounts
declared

— New
footnote



POP QUIZ!

How many
servings are in
this 20 oz. soda?

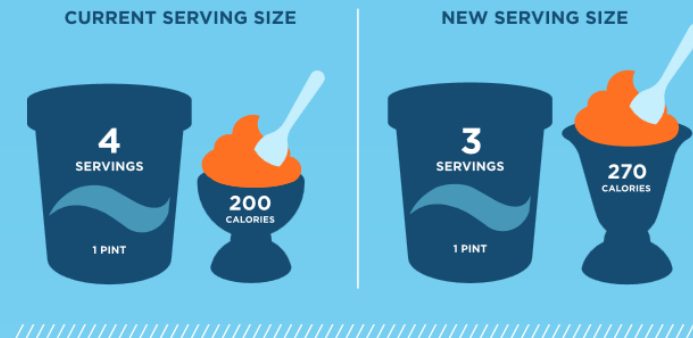


Get the Facts, Read the Label



Serving Size Changes

What's considered a single serving has changed in the decades since the original nutrition label was created. So now serving sizes will be more realistic to reflect how much people typically eat at one time.



Packaging Affects Servings

Package size affects how much people eat and drink. So now, for example, both 12 *and* 20 ounce bottles will equal 1 serving, since people typically drink both sizes in one sitting.



Get the Facts, Read the Label



Nutrition Facts				
2 servings per container				
Serving size		1 cup (255g)		
Calories	Per 1 cup	Per container		
	220	440		
	% DV*		% DV*	
Total Fat	8%	5g	15%	10g
Saturated Fat	10%	2g	20%	4g
Trans Fat		0g		0g
Cholesterol	5%	15mg	10%	30mg
Sodium	10%	240mg	21%	480mg
Total Carbs	12%	35g	23%	70g
Dietary Fiber	21%	6g	43%	12g
Sugars		7g		14g
Added Sugars		4g		8g
Protein		9g		18g
Vitamin D	25%	5mcg	50%	10mcg
Calcium	15%	200mg	30%	400mg
Iron	6%	1mg	10%	2mg
Potassium	10%	470mg	20%	940mg
* Footnote on Daily Values (DV) and calories reference to be inserted here.				

Nutrition Facts				
12 servings per container				
Serving size		1/2 Muffin (114g)		
Calories	Per 1/2 muffin	Per 1 muffin		
	380	760		
	% DV*		% DV*	
Total Fat	25%	16g	50%	32g
Saturated Fat	15%	3g	30%	6g
Trans Fat		0g		0g
Cholesterol	17%	50mg	33%	100mg
Sodium	21%	480mg	42%	960mg
Total Carbs	19%	56g	37%	112g
Dietary Fiber	7%	2g	14%	4g
Sugars		32g		64g
Added Sugars		30g		60g
Protein		3g		6g
Vitamin D	0%	0.1mcg	2%	0.2mcg
Calcium	4%	40mg	6%	80mg
Iron	10%	2mg	20%	4mg
Potassium	4%	190mg	8%	380mg
* Footnote on Daily Values (DV) and calories reference to be inserted here.				

Get the Facts, Read the Label



WHEN?

- By July 26, 2018
- Those with less than \$10 million in annual sales = July 2019

What the heck – 2018??

Get the Facts, Read the Label



- What can I do now?





READ IT *before you EAT IT!*

How many servings are you eating?



Nutrition Facts

Serving Size 1 cup (228g)
Servings Per Container 2

Amount Per Serving

Calories 250 Calories from Fat 110

% Daily Value*

Total Fat 12g 18%

Saturated Fat 3g 15%

Cholesterol 30mg 10%

Sodium 470mg 20%

Total Carbohydrate 31g 10%

Dietary Fiber 0g 0%

Sugars 5g

Protein 5g

Vitamin A 4% • Vitamin C 2%

Calcium 20% • Iron 4%

* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

What food would have this Nutrition Facts label? Answer below.*

Get What You Need!

Get LESS

5% or less is low

20% or more is high

Get ENOUGH

5% or less is low

20% or more is high



What's the Best Choice for You?

Use the **5%-20% Guide to Daily Values** to choose foods.

*Answer:
Box of macaroni and cheese.

How do your choices stack up? The photos show approximate serving sizes from the five major food groups of the Food Guide Pyramid. This combination of food choices shows the servings from the Pyramid for an older child, a teen girl, an active woman, and most men, for one day. Teen boys and active men may need more servings of food.

www.fns.usda.gov/tn

United States Department of Agriculture • Food and Nutrition Service • October 2002
USDA is an equal opportunity provider and employer.



Tina Wegner, R.D.

Maricopa County Department of Public Health

602-506-9334

tinawegner@mail.maricopa.gov



What's Happening Next?

Resource & Partner Fair (Exhibitors)

Mesa Rooms

11:30 am – 12:35 pm

Lunch Pick-Up

Main Hall

12:35 pm – 12:45 pm

We will have a working lunch today. Therefore, after picking up your lunch from the Main Hall, please return to the Palo Verde. **The afternoon presentations will begin at 12:45pm**

Coming up next



NEW CHILD AND ADULT CARE FOOD PROGRAM MEAL PATTERNS

USDA Food & Nutrition Service
Child Nutrition Programs

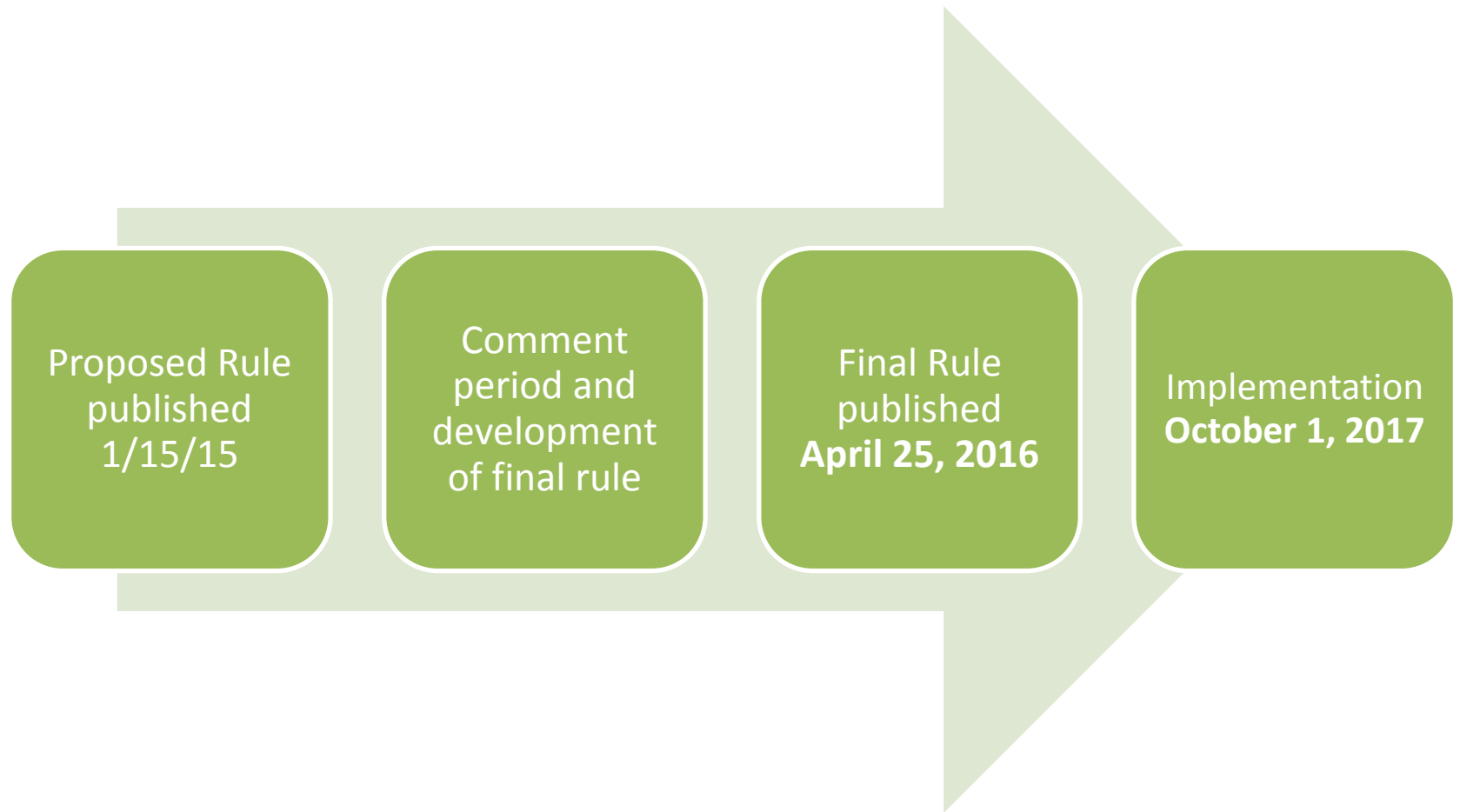


Agenda

- ❖ Infant meal pattern
- ❖ Child and adult meal pattern
- ❖ Best practices



Regulation Process





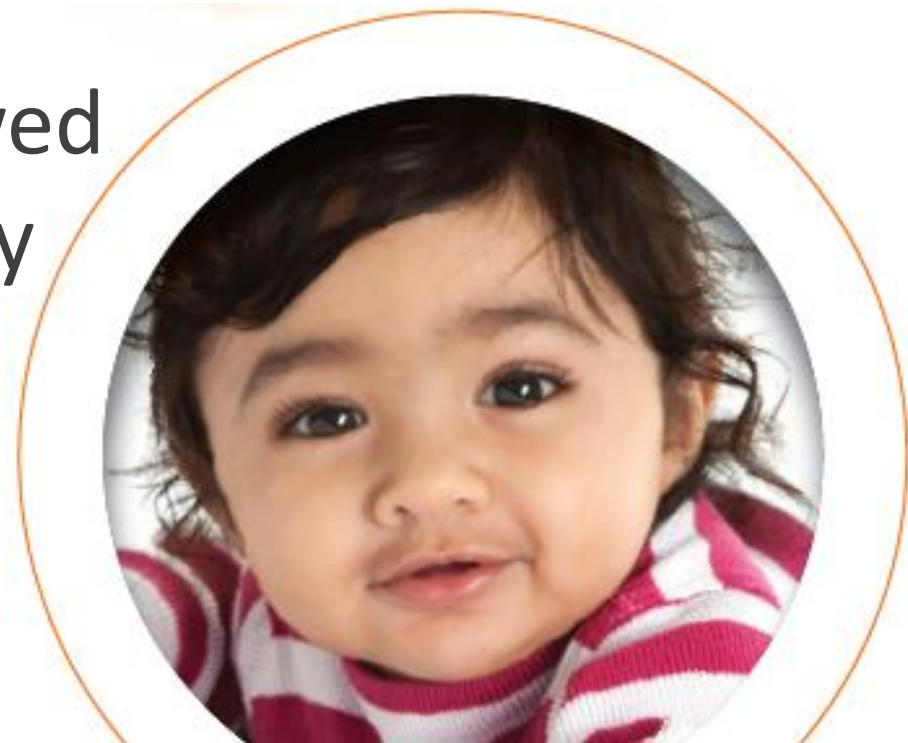
NEW INFANT MEAL PATTERN

Infant Age Groups and Solid Foods

- ❖ Two age groups:

0-5 months and 6-11 months

- ❖ Solid foods are allowed when developmentally appropriate for the infant



Gradual Introduction of Solid Foods

	Old			New	
	0-3 months	4-7 months	8-11 months	0-5 months	6-11 months
Breakfast Lunch or Supper	4-6 fl oz breastmilk or formula	4-8 fl oz breastmilk or formula 0-3 tbsp infant cereal	6-8 fl oz breastmilk or formula 2-4 tbsp infant cereal 1-4 tbsp vegetable, fruit or both	4-6 fl oz breastmilk or formula	6-8 fl oz breastmilk or formula 0-4 tbsp infant cereal, meat, fish, poultry, whole eggs, cooked dry beans or peas; or 0-2 oz cheese; or 0-4 oz (volume) cottage cheese; or 0-8 oz yogurt; or a combination* 0-2 tbsp vegetable, fruit or both*

Breastfeeding and Infant Snack

- ❖ Meals may be reimbursed when a mother breastfeeds on-site
- ❖ A vegetable or fruit must be served at snack for older infants; prohibits juice
- ❖ Ready-to-eat cereals are allowed at snack for older infants



Meat and Meat Alternates

- ❖ Allows cheese, cottage cheese, and yogurt
- ❖ Whole eggs



NEW CHILD AND ADULT MEAL PATTERNS

Age Groups



Vegetables and Fruit

❖ Vegetables and fruit are no longer 1 single component



Vegetables and Fruit

- ❖ Allows two vegetables at lunch and supper



Vegetables and Fruit

- ❖ USDA limits juice to once per day
- ❖ ADE limits juice to twice per week



Grains

- ❖ Requires at least one grain per day be **whole grain-rich**



Whole Grain-Rich

- ❖ Whole grain-rich = foods that contain **at least 50% whole grains** and the rest are enriched, or contain **100% whole grains**

What is Whole Grain Rich?

Nutrition Facts

Serving Size 1 Slice (26g)
Servings Per Container 26

Calories 70
Calories from Fat 10

Amount/Serving	%Daily Value*
Total Fat 1g	2%
Saturated Fat 0g	0%
Polyunsaturated Fat 0g	
Monounsaturated Fat 0g	
Cholesterol 0mg	0%

Amount/Serving	%Daily Value*
Sodium 140mg	6%
Total Carbohydrate 12g	4%
Dietary Fiber 0.5g	2%
Sugars 2g	
Protein 2g	

*Percent Daily Values are based on a diet of other people's secrets. Your daily values may vary depending on your calorie intake.

	Calories:	2,000
Total Fat	Less than	65g
Sat Fat	Less than	20g
Cholesterol	Less than	300
Sodium	Less than	2,400
Total Carbohydrate		300
Dietary Fiber		25g

Vitamin A 0% • Vitamin C 0% • Calcium 6% • Iron 4%
Thiamine 8% • Riboflavin 4% • Niacin 6% • Folate 6%

A 26g serving of enriched bread contains 21mg of calcium; Wonder calcium fortified enriched bread contains 78mg of calcium.

A 26g serving of enriched bread contains 21mg of calcium; Wonder calcium fortified enriched bread contains 21mg of calcium.

INGREDIENTS: ENRICHED WHEAT FLOUR [FLOUR, BARLEY MALT, FERROUS SULFATE (IRON), "B" VITAMINS (NIACIN, THIAMINE MONONITRATE (B1), RIBOFLAVIN, PYRIDOXINE (B6), VITAMIN B12), VITAMIN E (TO PREVENT RANCIDITY), FOLIC ACID), WATER, HIGH FRUCTOSE CORN SYRUP, YEAST. CONTAINS 2% OR LESS OF: SALT, SOYBEAN OIL, DOUGH CONDITIONERS (SODIUM STEAROYL LACTATE, MONOCALCIUM PHOSPHATE, CALCIUM DIOXIDE, CALCIUM IODATE), CALCIUM SULFATE* MONO AND DIGLYCERIDES, DATEM, SOY FLOUR, DIAMMONIUM PHOSPHATE, DICALCIUM PHOSPHATE, (AMMONIUM SULFATE), MONOCALCIUM PHOSPHATE, ENZYMES, CALCIUM PROPIONATE (TO RETAIN FRESHNESS), SOY FIBER, GUAR GUM, CELLULOSE GUM, AND OTHER NATURAL FLAVORS. *CALCIUM SULFATE IS PRESENT IN EXCESS OF AMOUNT PRESENT IN REGULAR ENRICHED WHITE BREAD.

GENERAL OFFICE KANSAS CITY MO 64114 C 100-111111 NO 16002

What is Whole Grain Rich?

Nutrition Facts

Serving Size: 2 slices (43g)
Servings per container: 10

Calories 110
Calories from Fat 20

Amount/Serving	%Daily Value**	Amount/Serving	%Daily Value**
Total Fat 2g	3%	Sodium 180mg	8%
Saturated Fat 0g	0%	Total Carbohydrate 18g	6%
Polyunsaturated Fat 0.5g		Dietary Fiber 3g	12%
Monounsaturated Fat 0.5g		Sugars 1g	
Cholesterol 0mg	0%	Protein 5g	
Vitamin A 0%	•	Vitamin C 0%	•
Thiamine 6%	•	Riboflavin 4%	•
		Calcium 4%	•
		Iron 6%	•
		Niacin 8%	•
		Folate 4%	•

*Contains less than 2 percent of the daily value for these nutrients.
**Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending upon your calorie needs:

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

MADE WITH WHOLE WHEAT FLOUR, WATER, WHEAT GLUTEN, HIGH FRUCTOSE CORN SYRUP, CONTAINS 2% OR LESS OF: SOYBEAN OIL, SALT, MOLASSES, YEAST, MONO AND DIGLYCERIDES, ETHOXYLATED MONO AND DIGLYCERIDES, DOUGH CONDITIONERS (SODIUM STEAROYL LACTYLATE, CALCIUM IODATE, CALCIUM DIOXIDE, DATEM, CALCIUM SULFATE, VINEGAR, YEAST NUTRIENT (AMMONIUM SULFATE), EXTRACTS OF MALTED BARLEY AND CORN, DICALCIUM PHOSPHATE, DIAMMONIUM PHOSPHATE, CALCIUM PROPIONATE (TO RETAIN FRESHNESS).

122420*

 BAKER'S CHOICE
TOBACCO COMPANY

Grains

- ❖ Breakfast cereals must contain **no more than 6 grams of sugar** per dry ounce



Grains

❖ Disallows
grain-based
desserts

Section

3

Food Buying Guide for Child Nutrition Programs

Grains/Breads



- 3-1 Grains/Breads Component for the Child Nutrition Programs
- 3-1 Definitions
- 3-2 Examples of Foods That Qualify as Grains/Breads
- 3-3 I. Criteria for Determining Acceptable Grains/Breads
- 3-3 II. Steps in Determining Grains/Breads Creditability
- 3-7 Flow Chart for Determining Grains/Breads Creditability
- 3-8 III. Criteria for Determining Serving Sizes
- 3-13 Worksheet for Calculating Grains/Breads Contribution
- 3-15 EXHIBIT A
- 3-17 Factors Affecting Yields
- 3-17 Explanation of the Columns
- 3-18 Yield Data Table for Grains/Breads

Meat and Meat Alternates



- ❖ May substitute the **ENTIRE** grains component at breakfast a **maximum of three times per week**
- ❖ Allows tofu



Meat and Meat Alternates

- ❖ Yogurt must contain **no more than 23 grams of sugar** per 6 ounces



Fluid Milk – Implemented in 2011

- ❖ **1 year old children:** whole, unflavored milk
- ❖ **2 year olds and older and adults:** low-fat or fat-free milk
- ❖ Non-dairy beverages



Flavored Milk

Children 0 through 5 years old

- ❖ Prohibits flavored milk

Children 6 years old and older and adults

- ❖ Recommends as a best practice that flavored milk contain no more than 22 grams of sugar per 8 fluid ounces

Food Preparation

❖ **Deep-fat frying** = cooking by submerging in hot oil or other fat



Additional Provisions



- ❖ Use of food and beverage for reward or punishment
- ❖ Offer and make water available

- ❖ Parent/guardian provided components
- ❖ Family style meals
- ❖ Offer vs. Serve

BEST PRACTICES

Best Practice: Infants

- ❖ **Support mothers who choose to breastfeed** their infants by encouraging mothers to supply breastmilk for their infants while in day care and **offer a quiet, private area that is comfortable and sanitary** for mothers who come to the center or day care home to breastfeed (Modified)



Best Practices: Vegetables and Fruit

- ❖ Make at least one of the two components of snack a vegetable or a fruit
- ❖ **Serve a variety** of fruits and choose whole fresh fruits more often than canned, frozen or juice



Best Practices: Grains

- ❖ Provide at least **two servings** of whole grain-rich grains per day



Best Practices: Meat/Meat Alternates



- ❖ Serve only lean meats, nuts, and legumes
- ❖ Limit serving processed meats to no more than one serving per week
- ❖ Serve only natural cheeses and **choose low-fat or reduced-fat** cheese (Modified)

Best Practices: Milk

- ❖ **Serve only unflavored milk.** If flavored milk is served to children 6 years old and older, or adults, select and serve flavored milk that contains no more than 22 grams of sugar per 8 fluid ounces.



Additional Best Practices

A photograph of a garden with various green plants. In the foreground, there is a black rectangular sign with the word 'KALE' written in white capital letters. To its left, there is a white rectangular sign with the number '9' written in green. The background is filled with lush green foliage, including what appears to be kale leaves.

❖ Incorporate **seasonal and locally** produced foods

❖ Limit **purchased pre-fried** foods

❖ Avoid non-creditable foods that **sources of added sugars**

Questions?



Coming up next

 **Guest Speaker:** Thalia Williams

DRUGFREEAZKIDS.org

A Program of Southwest Behavioral & Health Services

AZ Parents Connect

Thank you CACFP!

1. Why you need to connect

2. Why kids use drugs & alcohol

3. What are the current trends

4. What you can do

The Reality

**Your child is
exposed to
drugs**

AVERAGE AGE
13
**FIRST TIME
DRUG USE**

The Reality

**Kids whose parents
have talked to them
about the dangers of
drugs & alcohol are**

**UP TO
50%
LESS LIKELY
TO USE**

Why do kids use?

Perception of risk

Social approval

Thrill seeking

To deal with problems

In their minds...



The human brain is not completely developed until the age of 25.

The part of the brain responsible for judgment and foresight is the last part to develop.

In their worlds...

SCHOOL

Transitions



Pressures

FRIENDS



DATING

Family



Special Vulnerabilities

- **Family history**
- Close friends who use drugs or alcohol
- **Early first-time use**
- Diagnosed or undiagnosed mental health disorders & learning disabilities
- **Academic & social challenges**

Trends in Substance Abuse



Alcohol



Medicine



Marijuana

Trends in Substance Abuse



Alcohol

Underage Drinking Today

Alcohol

- **Binge drinking**
- **Mixing alcohol with meds & energy drinks**
- **Social media**
- **15% of teen drinkers say:**
*"It is a habit; I cant stop."*¹



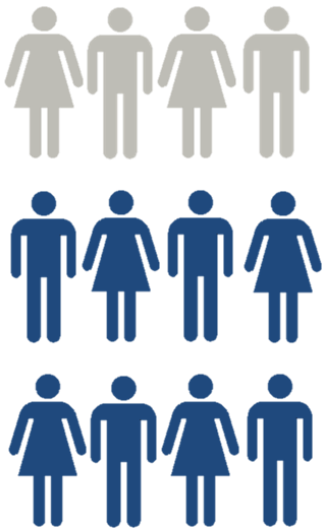


Consumption

Alcohol

32%

8th Grade



Has consumed alcohol

53%

10th Grade



Has not consumed alcohol

67%

12th Grade



Short-Term Effects

Alcohol



- **Dizziness, slurred speech, disturbed sleep, nausea & vomiting**
- **Impaired judgment**
(Increased likelihood to engage in other risky behavior)



- **Lack of coordination**
(Higher risk for car accidents and unintentional injuries to self or others)



Long-Term Effects

Alcohol



- **Malnutrition**
- **Permanent damage to vital organs**
(heart, liver, kidneys)
- **Weakened immune system**



- **High blood pressure**
- **Brain Damage**



Trends in Substance Abuse



Medicine Abuse

Which Kids Are Expendable?

Medicine



Used prescription drugs to get high



Did not use

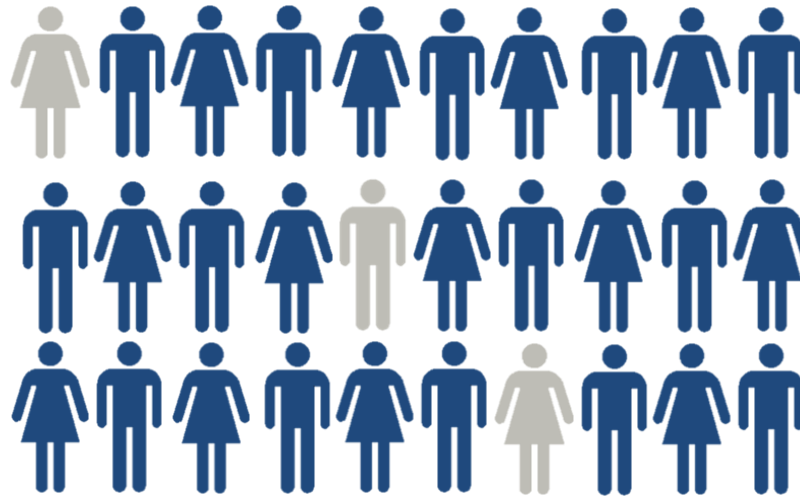


Which Kids Are Expendable?

Medicine

8th GRADE

9.3%



Used prescription drugs to get high



Did not use



Which Kids Are Expendable?

Medicine

10th GRADE

15%



Used prescription drugs to get high



Did not use



Which Kids Are Expendable?

Medicine

12th GRADE

18.7%



Used prescription drugs to get high



Did not use



Sedatives



Amytal



Nembutal



Valium



Xanax



Lunesta



Ambien

Medicine

! EFFECTS & RISKS

Sedation, drowsiness, impaired coordination and memory, slowed breathing, withdrawal.

Pain Killers



Codeine



Morphine



Oxycontin



Percocet



Vicodin



Demorol

Medicine



EFFECTS & RISKS

Euphoria, nausea, impaired coordination, confusion, dry mouth, itching, sweating, clammy skin, slowed breathing, lowered pulse and blood pressure

Stimulants



Adderall



Dexedrine



Concerta



Ritalin

Medicine



EFFECTS & RISKS

Increased energy, mental alertness, increased heart rate, reduced appetite, nervousness, insomnia, seizures, stroke

Youth Perceptions

Medicine



“Sanitized”



“Sanctioned”



“Safe”



Safeguard

Medicine



Trends in Substance Abuse



Marijuana

Methods of Abuse

Marijuana



Butane Hash Oil “Dabbing”

Marijuana



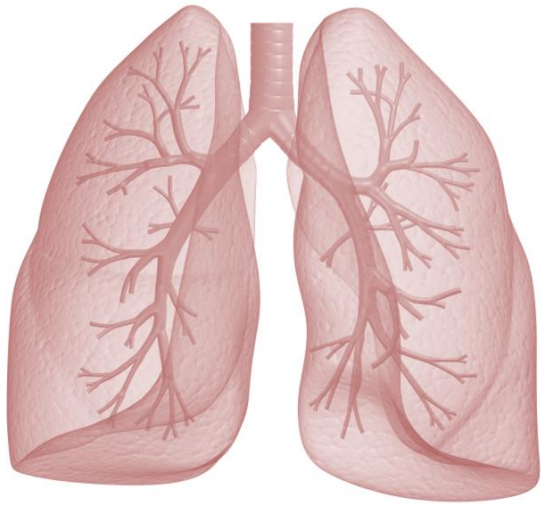
NORML, a marijuana advocacy group:

*“The dangers are dire enough
to merit a special warning.”*



Health Impact

Marijuana



School Impact

Marijuana

Youth using marijuana daily before age 17 are over 60%

less likely

to complete high school or obtain a degree compared to those who have never used the drug.



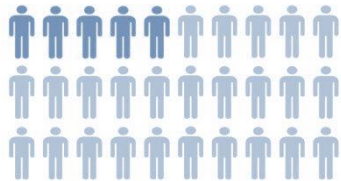
Addiction

Marijuana

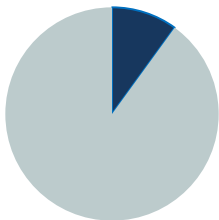
1 IN 11

1 in 11 marijuana users
will become addicted

Daily users: 25% - 50%



Higher for those who start in
their **teen** years (1 in 6)



90% of addictions begin
before adulthood



Marijuana

14%

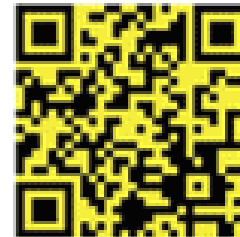
**of AZ teens using pot report
getting their marijuana from
someone with a medical
marijuana card**



Marijuana

WARNING:

Possessing marijuana may be in violation of local, state or federal laws. Possession of this card does not provide legal protection. Marijuana use can be addictive and can impair an individual's ability to drive a motor vehicle or operate heavy machinery. Marijuana smoke contains carcinogens and can lead to an increased risk of severe health problems.



**KEEP MARIJUANA OUT OF REACH OF CHILDREN AND
ANY UNAUTHORIZED INDIVIDUAL.**

Call poison control 1-800-222-1222 with concerns.

Arizona Department of Health Services | Will Humble, Director | www.azhealth.gov

(Back of Arizona Medical Marijuana Card)



What Can You Do?

Clearly Communicate Expectations



What Can You Do?

Help Build Resilience



[DONATE](#)[HOME](#)[PARENTS](#)[DRUG GUIDE](#)[GET HELP](#)[TEENS](#)[PROGRAMS](#)[EVENTS](#)[CONTACT](#)[ESPAÑOL](#)[Downloadable Tools](#)[Español](#)[Learn About Drugs](#)[Talk With Your Kids](#)[Understanding The Teen Brain](#)[Video Learning Center](#)[Stories of Hope & Healing](#)[Workshops](#)

If You Suspect Your Child Is Using - Get Help NOW!

Having a teenager can be a challenging, especially in today's busy world. In Arizona, the average age of first time drug use is 13 years old!

[Read More »](#)

Our Blog

411 Drug Series –
Cocaine

Upcoming Events

Taller: Paternidad Activa de
Adolescentes

MIND YOUR MEDS

Mind Your Meds - Aaron



DRUGFREEAZKIDS.org

A Program of Southwest Behavioral & Health Services

Thalia Williams

Thalia.Williams@DrugFreeAZKids.org

(602) 264-5700 ext. 13

Coming up next

 **Guest Speaker:** Katherine Londen

Childcare Center Permitting & Food Safety

June 16, 2016

Presenting to

CACFP Renewal Summit | Mesa Convention Center

Kat Londen | Public Health Sanitarian



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OF HEALTH SERVICES

Health and Wellness for all Arizonans

NO PERMIT NEEDED



MODERATE



Permitting



COMPLEX



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OF HEALTH SERVICES

Health and Wellness for all Arizonans

Some Special Requirements for Daycares/Preschools



Unpasteurized Milk



Raw Seed Sprouts



Pooled Unpasteurized Eggs



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OF HEALTH SERVICES

Health and Wellness for all Arizonans

Top 5 Ways to Keep Food Safe

Practicing good hygiene and only working when healthy

Properly and frequently cleaning and sanitizing

Keeping hot foods hot and cold foods cold

Cooking foods to the right temperatures

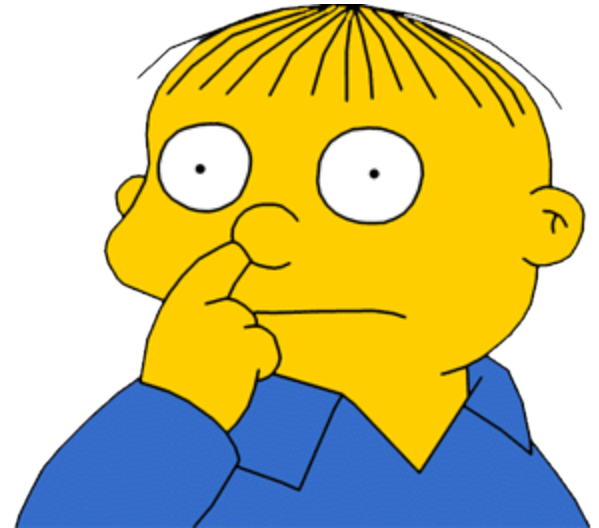
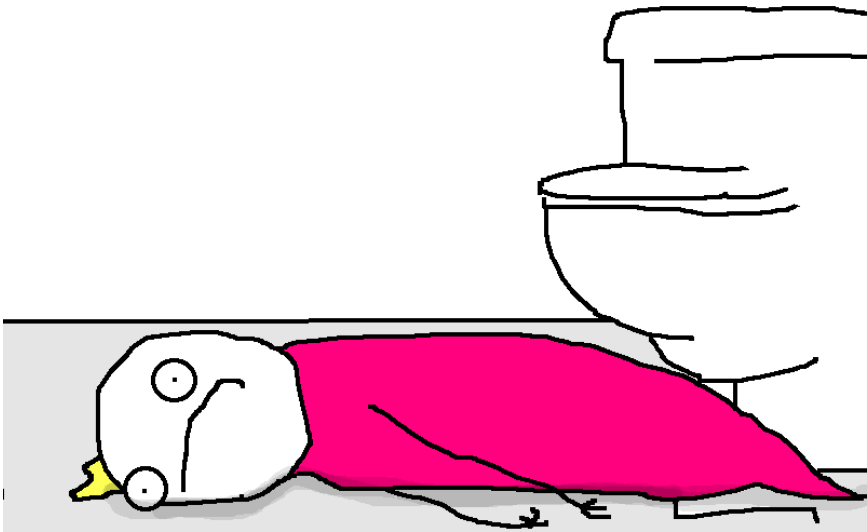
Buying food from safe sources



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Good Health and Hygiene



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Health and Wellness for all Arizonans

Hand Hygiene

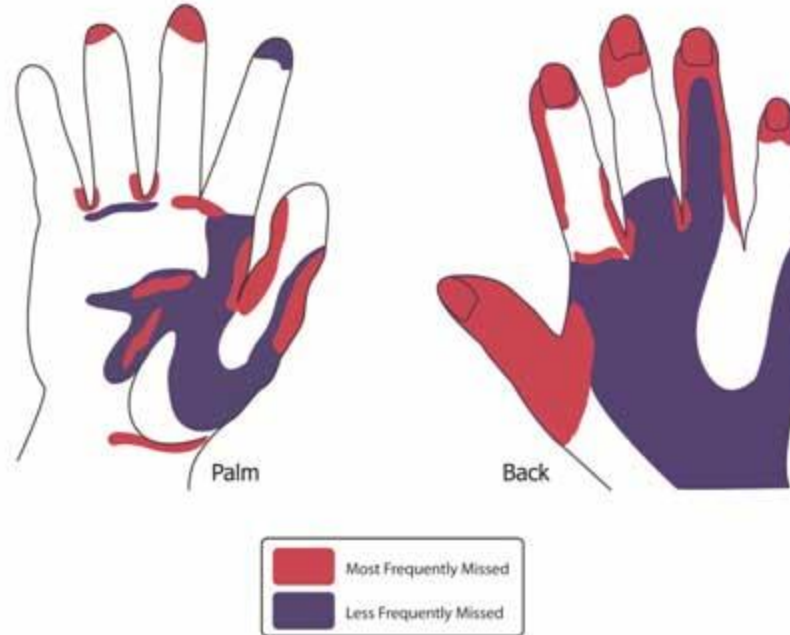
- Avoid contaminating gloves when you put them on
- Use gloves only once
- Change gloves between tasks
- Wash and dry hands thoroughly
- Wash hands any time they become contaminated



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Good Handwashing



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Proper Cleaning and Sanitizing



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Sanitizing

- Chlorine sanitizer: 50-100ppm, 10 seconds of contact time. Dip test strip in solution for 1 second to assess.
- Quaternary ammonium sanitizer: 200ppm OR 150-400ppm depending on the product (check the label!), minimum 30 seconds of contact time (check the label!). Dip test strip in solution for 10 seconds to assess.



Sanitizer vs Disinfectant

- Sanitizing: Reducing germs on inanimate surfaces to levels considered safe by public health codes or regulations
- Disinfecting: Destroying or inactivating most germs on any inanimate surface



Proper Hot and Cold Holding Temperatures



* Follow local regulations



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Proper Cooking Temperature



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Safe Food Sources



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In Daycares...

- Norovirus
- Shigella
- E. coli 0157:H7

http://wwwnc.cdc.gov/eid/article/10/11/04-0623_04_article



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Norovirus

- Can stay on surfaces for up to 2 weeks
- Some sanitize against it
- As few as 20 illnesses per year can make you sick
- Billions of viral particles shed while ill

20 million
illnesses per year

Incubation:
12-48 Hours

Duration:
1-3 Days

Symptoms:
Vomiting and
watery diarrhea,
often
simultaneous



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Shigella

- As few as 10 bacteria can make you sick
- Readily spread in daycares: diaper changing stations, bathrooms, toys, sensory tables, hands
- Can be foodborne or waterborne if contaminated by ill individual

Incubation:
1-7 days

Duration:
4-7 Days

Symptoms:
Diarrhea, maybe
bloody or with
mucous; fever;
cramping



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E. coli 0157:H7

- Spread via fecal-oral route
- Can be foodborne
- A severe complication is Hemolytic Uremic Syndrome (HUS): this can be deadly

Incubation:
1-10 days

Duration:
5-10 Days

Symptoms:
Severe diarrhea,
often bloody,
abdominal pain,
vomiting, no fever



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Health and Wellness for all Arizonans

Employee Policies/Procedures

- Employee Illness Policy
 - The symptoms employees are required to report
 - The illnesses employees are required to report, if diagnosed in themselves or a household member
 - Criteria to return to work
- Procedure for Backing Up Absent/Ill Employees
- Procedure for Logging Absent/Ill Employees



Training

www.ansi.org/Accreditation/credentialing/

ANSI-CFP Accreditation Program (Accredited)

#	Organization	ID
1	360training.com, Inc. Learn2Serve Food Protection Manager Certification Program	0975
2	National Registry of Food Safety Professionals Food Protection Manager Certification Program International Certified Food Safety Manager	0656
3	National Restaurant Association ServSafe Food Protection Manager Certification Program	0655
4	Prometric Inc. Food Protection Manager Certification Program	0659




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OF HEALTH SERVICES

Health and Wellness for all Arizonans

THANK YOU

Kat Londen | Public Health Sanitarian
katherine.londen@azdhs.gov | 602-364-3952

azhealth.gov

 @azdhs

 facebook.com/azdhs



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OF HEALTH SERVICES

Health and Wellness for all Arizonans

Coming up next

 Healthy Snacks & Food Demo

Symphony of Fruit Pizza



Fruit Salsa with Cinnamon Chips



Fun in the Sun Banana Split



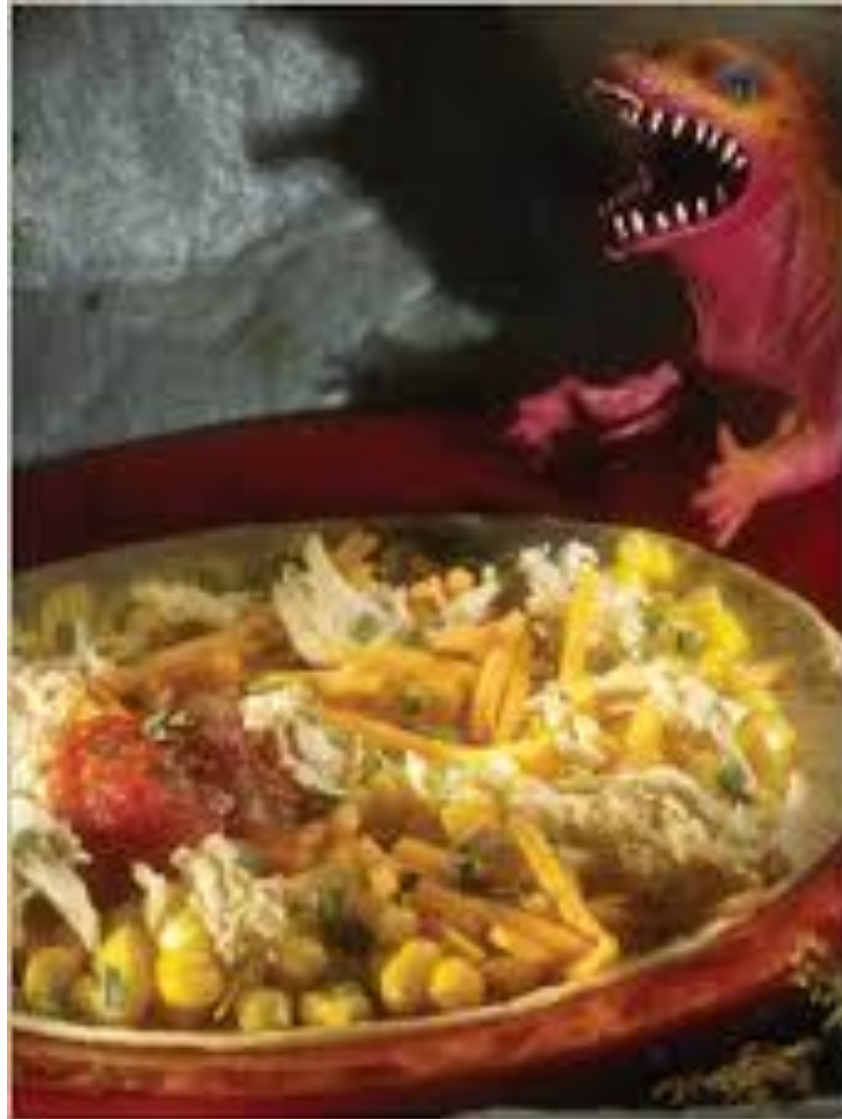
Banana in a Blanket



10-Minute Breakfast Burrito



T-Rex Tortilla Pizza



Cosmic Cucumber Wrap



Purple Party Parfait



Coming up next

 **Guest Speaker:** Dawn Winklemann

Picky Eaters

Reasons Why They are Picky & Easy Targets For Bullying!

Dawn Winkelmann, M.S, CCC-SLP
Speech Language Pathologist & Feeding Specialist

1. Food Neophobia

- Neo= New Phobia = Fear
- Food Neophobia is a fear of new or unfamiliar foods (Wikipedia)
- It is a physical fear (Dr. Alan Greene drgreene.com)
- Food neophobia is normal for 2-3 year olds!
- Important part of childhood development =they are designed not to trust new fruits & veggies (Morris & Klein 2000, drgreene.com)

Recommendation: Expose children to new fruits & veggies

When does Food Neophobia start & end?

- Typically developing 2-3 year olds experience food neophobia for a short time (Morris & Klein, Pre-feeding skills 2nd edition 2000)
- Food Neophobia decreases with age (Dovey 2008)
- By 5 years of age-they should be willing to try new foods

Recommendation: Knowing when to refer children for feeding therapy or additional services

2. Anxiety

- Kids can be worried about mealtime
 - Anxiety = more adrenaline = less appetite
 - Anxiety = can't absorb food = less appetite
 - Anxiety = crave sugar = less appetite
 - Anxiety = tighter muscles = less appetite
 - Anxiety = choking (PTSD) = less appetite
 - Anxiety = stops brain from learning = less appetite
 - Anxiety = adult's anxiety = less appetite

Recommendation: Trying to anticipate & decrease anxiety at mealtime

2. Anxiety (Continued)

- Positioning
 - No feet dangling in a chair, feet flat on the floor
 - Desk/table at chest height
 - 90 degree angle
- Puree Foods
 - Give baby food out of the jar
 - Give fruit & veggie pouches out of the pouch
 - Give all food out of packaging

Recommendation: Try to improve positioning and remove packaging.

3. Psychosocial Influences

- A child's chances of picky eating increases if parents, school staff, other adults and other children in their environment tend to avoid certain foods.
- If kids eat healthy with their teachers & therapists then eating is not such a battle at home.

Recommendation: Modeling good eating habits like eating fruit and vegetables & focus less on picky behaviors. (Galloway 2005)

4. Behavioral Influences

- Aversive mealtime behaviors can negatively influence mealtime and appetite:
 - throwing plates
 - Tantrums
 - food refusal
 - Overstuffing
 - Kicking
 - etc.
- Products: like the Happy Mat

4. Behavioral Influences (Continued)

- Language:
 - Encouragement vs. Praise: We want them to develop skills not become addicted to praise.
 - “I am so happy you ate the broccoli. Here is your dessert”.
 - vs.
 - “You tried a new food. You must be so proud of yourself”.
 - “You can” vs. “No”, “don’t” or “stop”: We want kids to learn what is expected of them and promote change.
 - “You can put your feet on the floor”
 - vs.
 - “Stop kicking”

Recommendation: Monitor our products and language to promote change

5. Environmental Influences

- Adult-child & trust interactions
- Mealtime structure & mealtime habits
- Distractions (Iwata, Riordan, Wohl, & Finney, 1982)
- Food art: Making Mealtime ezipz: Fun Ways to Fill the Happy Mat
- Research demonstrated that if a learned reaction to food is negative, it leads to appetite suppression. (Booth 1990)
- Some programs give baby foods in a jar only up to 12 mos-picky eating later?

Recommendation: Establishing trust while being creative & patient during mealtime

6. Feeding Difficulties

- “A feeding problem exists when a child is stuck in their feeding pattern and cannot progress.” (Manno et al., 2005).
- Feeding difficulties occur in:
 - 25%-45% of healthy children
 - 80% of children with developmental delays or chronic disease (Lefton 2007) (Manikam 2000)
- It can get to a point where their list of foods is so short it interferes with their daily lives, causing stress on the family, school & friendships

Recommendation: Understand that feeding difficulties/picky eating is a health concern & may require a referral

6. Feeding Difficulties (Continued)

Picky Eaters vs. Problem Feeders



Picky Eaters

- Decreased range or variety of foods that will eat = 30 foods or more
- Foods lost due to “burn out” because of a food jag are usually regained after a 2 week break
- Able to tolerate new foods on plate and usually can touch or taste a new food (even if reluctantly)
- Eats at least one food from most all food texture groups
- Will add new foods to repertoire in 15-25 steps on Steps to Eating Hierarchy

Problem Feeders

- Restricted range or variety of foods, usually less than 20 different foods
- Foods lost due to food jags are NOT re-acquired
- Cries and “falls-apart” when presented with new foods
- Refuses entire categories of food textures
- Adds new foods in more than 25 steps

Toomey, 2002

Recommendation: Understand how picky eating affects their overall health & places them at risk for bullying

Why Picky Eaters are Easy Targets for Bullying

- Generally, children who are bullied have one or more of the following risk factors:
 - Perceived as different from their peers
 - Perceived as weak or unable to defend themselves
 - Are depressed, anxious, or have low self esteem
 - Are less popular than others and have few friends

Recommendation: Knowing these risk factors and discuss with staff

Bullying's Impact on Health

- Bullying negatively impacts the health of children who are picky
- Hunger & picky eating impacts a child's ability to learn and to handle stress. Especially the added stress of being bullied.
- Hungry/picky eating children struggle with grades, test scores, attendance, emotional & behavioral well being. These struggles are more difficult if they are bullied.

Recommendation: Remember that all of us play critical roles in helping children who are picky eaters be healthy & be ready to learn!

Three Types Of Bullying

- Verbal: saying or writing mean things.
 - Teasing
 - Name-calling
- Social: hurting someone's reputation or relationships.
 - Leaving someone out on purpose
 - Embarrassing someone in public
- Physical: hurting a person's body or possessions.
 - Taking or breaking someone's things
 - Making mean or rude hand gestures (stopbullying.gov)

Tips to Stop Bullying

1. Look for signs of bullying, especially at mealtime & holidays
2. Listen to the child who is bullied & discuss in private
3. Believe the child's story & establish trust
4. Assure the child that they are not alone & that it's not their fault
5. Come up with a plan together to stop the bullying

Recommendation: Talking to parents and staff to get them on board with your plan

In Conclusion...

- Recognize the difference between picky eating & problem feeding
- Understand how picky eating affects the health & wellness of the children we serve
- Given you recommendations to train your team
- Understand the dangers of bullying and how it impacts the health of these children

Contact & Questions:

THANK YOU FOR COMING!!

Dawn Winkelmann, M.S, CCC-SLP

dawn@ezpzfun.com

dawn@spectrumspeech.com

Resources

- ezpzfun.com (Therapist approved & award winning feeding products & outstanding blog)
- Winkelmann, Laurain, Robertson, (2016) Making Mealtime ezipz: Fun Ways to Fill the Happy Mat
- Spectrumspeech.com (Dawn Winkelmann's private practice)
- Dr.Green.com (Excellent Pediatrician and outstanding blog)
- Fernando & Potock, (2015) Raising A Healthy, Happy Eater: A Stage-by-Stage Guide to Setting Your Child on the Path to Adventurous Eating
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Coming up next

 **Guest Speaker:** Bonnie Williams



Empower Standards Overview

June 16, 2016
CACFP Summit
Mesa, AZ

Bonnie Williams, MA

Early Care and Education Manager

Bureau of Nutrition and Physical Activity (BNPA)

Arizona Department of Health Services (ADHS)

bonnie.williams@azdhs.gov

602-542-2847

480-294-2792 (cell)

www.theempowerpack.org



Health and Wellness for all Arizonans

Empower Standards

- Standard 1: Provide at least 60 minutes of daily physical activity (teacher-led and free play) and do not allow more than 60 minutes of sedentary activity at a time, or more than three hours of screen time per week.
- Standard 2: Practice “sun safety.”
- Standard 3: Provide a breastfeeding-friendly environment.
- Standard 4: Determine whether site is eligible for the United States Department of Agriculture (USDA) Child and Adult Care Food Program (CACFP), and participate if eligible.
- Standard 5: Limit serving fruit juice to no more than two times per week.
- Standard 6: Serve meals family style and do not use food as a reward.
- Standard 7: Provide monthly oral healthcare education or implement a tooth brushing program.
- Standard 8: Ensure that staff members receive three hours of training annually on Empower topics.
- Standard 9: Make Arizona Smokers’ Helpline (ASHLine) education materials available at all times.
- Standard 10: Maintain a smoke-free campus.



Empower Standards

Standard 1: Provide at least 60 minutes of daily physical activity (teacher-led and free play) and do not allow more than 60 minutes of sedentary activity at a time, or more than three hours of screen time per week.

Provides at least 60 minutes of planned physical activity per day

Includes teacher-led activities

Includes free play opportunities

Includes outdoor physical activity

Includes moderate physical activity

Includes vigorous physical activity

Limits sedentary activity to no more than 60 minutes at a time, not including nap time

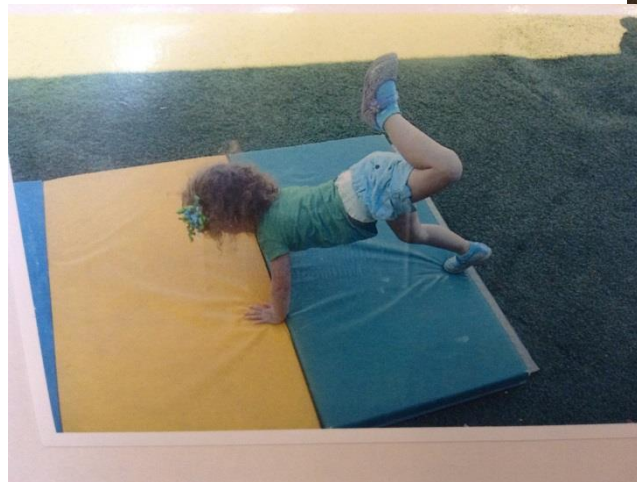
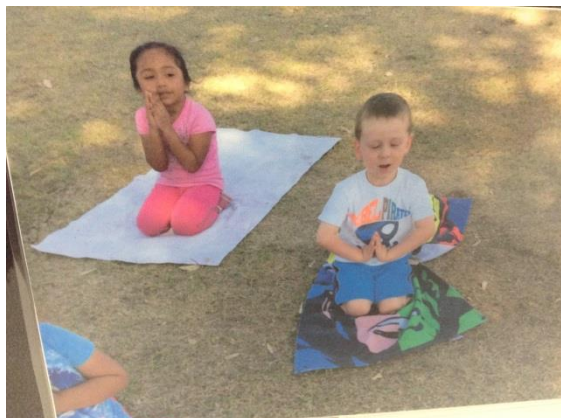
Limits screen time to 3 hours or less per week

Prohibits use of physical activity as punishment

Provides information on screen time to families



Physical Activity



Empower Standards

Standard 3: Provide a breastfeeding-friendly environment.

Provides a place to breastfeed or express milk (not a bathroom)

Provides a refrigerator for milk storage

Displays breastfeeding promotion information

Provides breastfeeding information to families

Breastfeeding-Friendly

Anecdote from Parent

As a parent from the infant room, I would like to say that I am grateful for choosing the right facility for my baby. I have 9 month old twins, a boy and girl. I like to come in during my lunch break to nurse both of my babies because I know that it's the time I don't have with them throughout the day. I am at work from 8:30am-4:30pm Monday through Friday. My babies do well with taking breast milk from a bottle but for me, it's that one on one interaction that I crave throughout the day. It means more for me because I have two infants I have to spend an equal amount of time with. Before the room was created I used to nurse my babies in the infant room. It was tolerable besides the teachers walking around me or other staff walking in and out of the classroom. It was lunch break and it was usually when they had their lunch as well. I really just wanted the privacy to nurse my babies. I didn't want to have to worry about my top part of my breasts showing or my back showing when I lifted my shirt. I just wanted to worry about looking at my babies while they ate. When I heard the center was creating a private room for mothers to nurse, I was so excited. I thought how amazing it would be for me to finally get that one on one interaction with my babies. I didn't have to worry about my skin revealing in front of everyone. It felt like Christmas. Maxwell Preschool Academy sure does take care of their parents. I recommend them to everyone I know.

Thank you,
Shonice P.

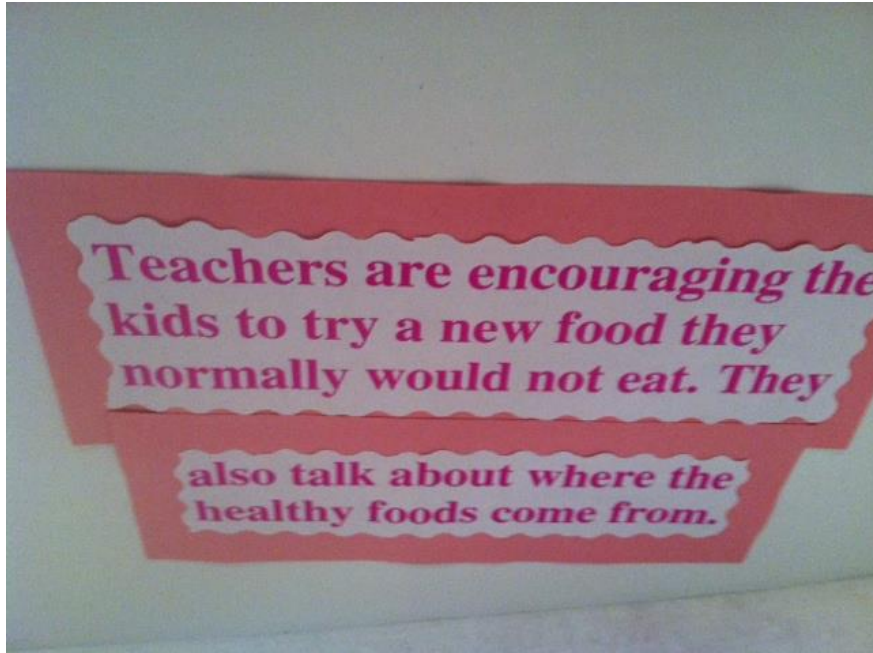


Empower Standards

Standard 4: Determine whether site is eligible for the United States Department of Agriculture (USDA) Child and Adult Care Food Program (CACFP), and participate if eligible.

Is there a policy for determining eligibility status for the USDA Child and Adult Food Program (CACFP)?

CACFP



Empower Standards

Standard 5: Limit serving fruit juice to no more than two times per week.

Offers water throughout the day

Offers water as the first choice for thirst

Prohibits serving fruit juice more than twice/week for 1 year and older (or never serves fruit juice)

Prohibits serving more than 4-6 ounces of fruit juice at one time (or never serves fruit juice)

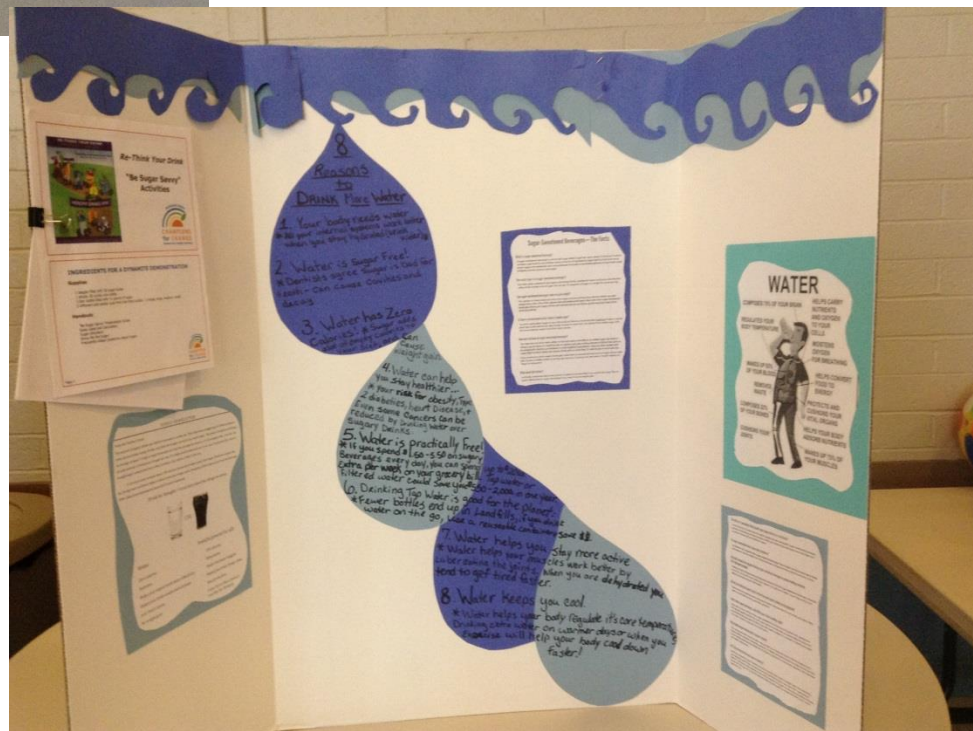
Serves juice that is only 100% fruit juice with no added sugar (or never serves fruit juice)

Serves fruit juice only at meal or snack times (or never serves fruit juice)

Provides information on fruit juice to families

Fruit Juice

The parent's like the change that we are doing and are helping out at home with serving more water and less soda/juice.



Empower Standards

Standard 6: Serve meals family style and do not use food as a reward.

Serves meals family style

Uses child friendly serving utensils

Requires staff participation in meal time with children

Allows children to choose what and how much to eat

Prohibits using food as a punishment or reward

Provides information on healthy eating to families

Family Style Meals



**"They're trying new foods.
They're actually sitting
down and not getting out of
their chairs."**

-Rosalinda (Pre-K Teacher)



**"We like to try new
foods with the teachers."**
-Ami (Pre-K)

**"They say thank you and
ask for things genuinely
without being prompted.
They are so engaged in meal
time."**
-Dawn (Twos Teacher)

**Teachers will sit
with kids at meal
times actively
engaged in eating
and conversation.**

Physical Activity Break

My Bonnie lies over the ocean

My Bonnie lies over the sea

My Bonnie lies over the ocean

Oh bring back my Bonnie to me

Bring back, bring back

Oh bring back my Bonnie to me, to me

Bring back, bring back

Oh bring back my Bonnie to me

Arizona is working collaboratively with state system partners to promote health and wellness in early childhood programs. The early years are the best years to set the trajectory for healthy behaviors such as healthy eating, physical activity, and limiting screen time.



Caregivers and educators have a ripe opportunity to model and provide healthy experiences to both young children and their families.

Building on Arizona's Empower standards, we are embedding health, nutrition, physical activity, and wellness plans into our state's diverse early learning systems. Working with partners, finding common ground with programs such as WIC, CACFP, DES, ADE, FTF, Head Start, SNAP-Education, etc., provide natural leveraging opportunities for all. The importance of a young child's development is no longer debated. 'Let's move' on this momentum now.





ECE System Coordination

Empower is compatible with...

- ✓ *Quality First (FTF QIRS system)*
- ✓ *CACFP*
- ✓ *Head Start/Early Head Start Performance Standards*
- ✓ *ECE accreditation systems*
- ✓ *AZ Early Learning Standards (3-5 year olds)*
- ✓ *AZ Infant/Toddler Guidelines (0-3 year olds)*
- ✓ *Teaching Strategies Gold and other assessment/ongoing progress monitoring systems*
- ✓ *ECE curriculum approaches*



ECE System Elements



Arizona Department of Health Services (ADHS)

Bureau of Child Care Licensing (BCCL)

- *Licensed Child Care Centers
- *Licensed Child Care Group Home

Bureau of Women and Children's Health

- *Material, Infant and Early Childhood Home Visiting (MIECHV)

Bureau of Nutrition and Physical Activity (BNPA)

- *Women, Infants and Children (WIC)
- *Arizona Nutrition Network (SNAP-Ed)

***Empower Standards**

Arizona Department of Economic Security (DES)

- *Certified Family Child Care Homes FCC)
- *Certified In-Home Child Care
- *Arizona Early Intervention Program (AzEIP-Part C)
- *Child Care and Development Block Grant
 - *Child Care Development Fund
 - *State Plan
- *DES Child Care Subsidy

First Things First (FTF)

- *Quality First (QRIS)
- *Other Initiatives and Programs

Tribes

- *Child Care and Certificate Program
- *Head Start/Early Head Start

Head Start/Early Head Start

- *Regional Grantees, Delegates, Tribal, Migrant
- *Performance Standards (federal regulations, local decision-making)
- *Child Care Partnerships

Arizona Department of Education (ADE)

Child and Adult Care Food Program (CACFP)

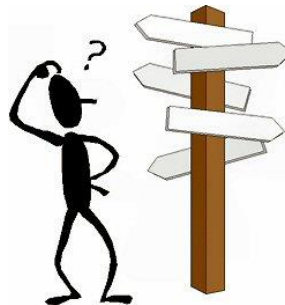
- *Alternative Approval Home
- Early Childhood Education/Early Childhood Special Education
 - *Early Learning Standards (ELS) 3-5
 - *Infant Toddler Developmental Guidelines (ITDG) 0-3
 - *Preschool Development Grant
 - *Preschool Special Education (Part B, Section 619)

Local Education Agencies (LEA)/Public Schools/Charter Schools

- *various early education programs/free/tuition
- *special funding/projects

Many other quality initiatives which may be local, state, national, international

- Montessori
- Faith-based
- Professional Association (NAEYC, NAFCC, etc.)



Health and Wellness for all Arizonans

Overview of Empower Updates

Revising Empower Guidebook and Packet

- Standards are not changing
- Guidebook will focus on policies/samples, rationale, components
- Packet contents may change

Updating Empower Website

will include resources on

- family engagement
- home setting and center setting
- culture and language
- multi-age grouping (infants through 12 years)
- inclusion/children with special health care needs/disabilities

and...

- staff activities
- staff resources
- family communications
- training videos with certificate for licensing training hours

Overview (con't)

Embedding Empower into State Systems

- Nemours/Empower PLUS+ project (March 2013 through Sept 2015)
 - sustainability funding (limited) and support continues
- Arizona Nutrition Network (SNAP-Ed) now has ECE strategies
- ADHS licensed Child Care Group Homes (Avandia) project (May 2015 through April 2017)
- DES Family Child Care will begin requiring Empower as of July 1, 2016

and hopefully more to come...

Early Learning Standards

Infant Toddler Developmental Guidelines

Licensing



Closing

Questions?

Comments?



"That's
all
folks!"

Coming up next

 **Guest Speaker:** Brittany Klein

Working with **WIC**

June 16, 2016

Annual CACFP Renewal Summit| Mesa Convention
Center

Brittany Klein, RD, CSP, CLC| WIC Nutrition Consultant



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Since 1974
WIC

The Foundation
of
Healthy Families



50%

Over half of the infants in the US participate in WIC.



2 out of 3

WIC moms initiate breastfeeding.



loving support.



32%

WIC referrals result in 32% higher childhood immunization rates.



Food

WIC provides nutritious supplemental foods based on science.

2X

WIC participants are up to 2 times as likely to receive well-child care.



Impacts

WIC reduces premature births, infant mortality, low birth weight, and anemia.



45,000

authorized stores offer healthy WIC foods to participants.



10,000

WIC clinic sites provide services to participants.



The Special Supplemental Nutrition Program for Women, Infants, and Children

Overview

- **What Is WIC?**
- **Who Does WIC Serve?**
- **Who Is Eligible for WIC?**
- **What Does WIC Provide?**
- **Overview of WIC Foods**
- **How Can CACFP and WIC Work Together?**
- **How Can I Find a WIC Clinic Near Me?**



Who Does WIC Serve?



- **W**omen



- **I**nfants



- **C**hildren



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Who Does Arizona WIC Serve?

- Families with household income at or below 185% of the federal poverty guidelines
- Residents of Arizona
- Nutritional Risk



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Income Guidelines

**Updated Yearly-
April**



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Effective Dates:

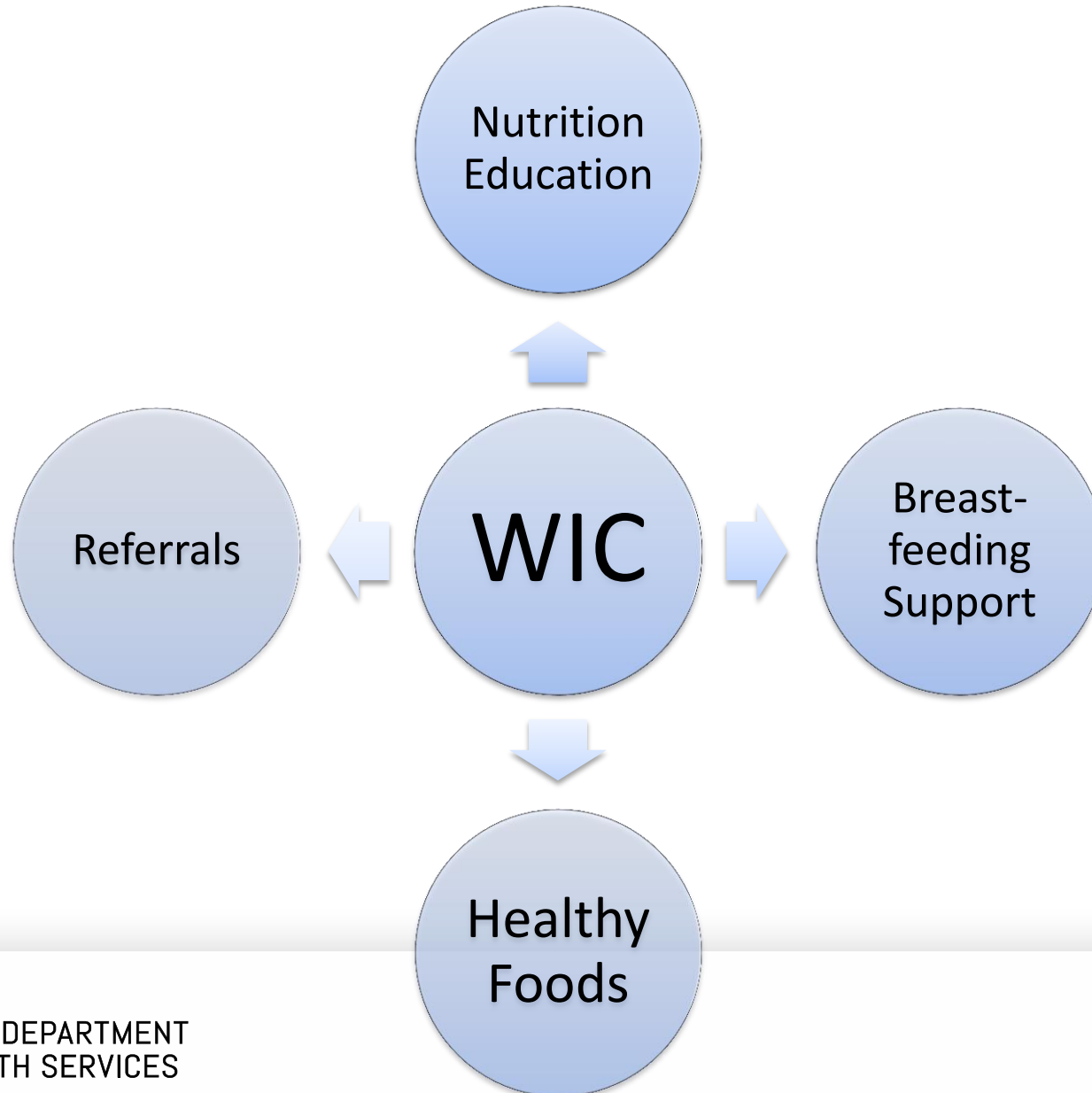
April 4, 2016-March 31, 2017

WIC Eligibility is based solely on your gross income, this chart can help determine your eligibility

Number of Family Members	Income Every Two Weeks	Income Monthly
*2	\$1,140	\$2,470
3	\$1,435	\$3,108
4	\$1,730	\$3,747
5	\$2,024	\$4,385
6	\$2,319	\$5,023
7	\$2,614	\$5,663
8	\$2,910	\$6,304
Each Additional Member	\$296	\$642

*A pregnant woman is considered a family of 2

What Does WIC Provide?



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What Does WIC Provide?

Nutrition Education



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Nutrition Education



- Based on Nutrition Assessment
 - Tailored to the individual based on client's interest, concerns, motivations, and WIC codes
- Some common topics include
 - Using a Cup
 - Portion Sizes
 - Picky Eating
 - Healthy Snacks



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WIC Online

- 3 year USDA special project study grant
- Method of nutrition education through facilitated online discussions
- Overcome identified barriers
- Skype
- Goal= Increase Retention



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How Does WIC Do This?

- Nutrition Experts
 - Nutrition Education Specialists
 - Nutritionists
 - Registered Dietitian Nutritionists



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What Does WIC Provide?

Breastfeeding Support



Breastfeeding may be natural and healthy for both mother and child, but it's not always easy. WIC's breastfeeding support helps mothers face this challenging time with lactation consultants and classes, peer groups and phone hotlines.



National WIC
Association

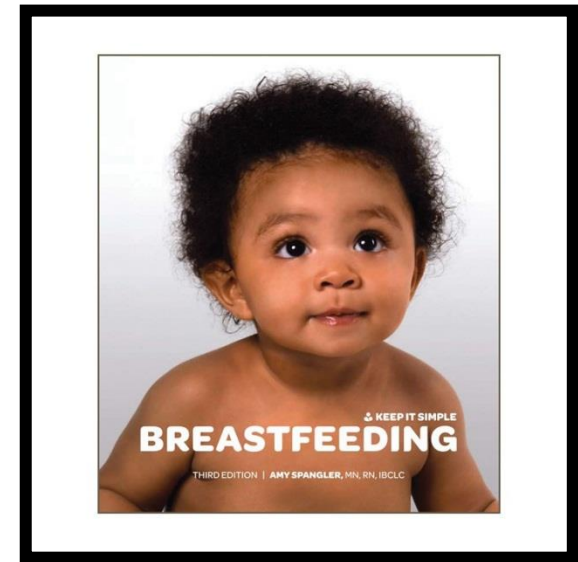
WICTurns40.org

Breastfeeding Support

Information while pregnant

and

support after delivery



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Breast Pumps



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How Does WIC Do This?

- Breastfeeding Experts
 - International Board Certified Lactation Consultants
- Breastfeeding Peer Counselors



loving support.

MAKES BREASTFEEDING WORK



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Breastfeeding Hotline

1-800-833-4642

Top Topics:

Milk Supply

Latch/Positioning

Medications



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What Does WIC Provide?

Arizona WIC Programs Food List

Healthy Foods



This food list is effective April 1, 2015. Vendors may not carry all items listed and/or pictured on the WIC food list.

WIC Foods

- Prescriptive
 - Based on category
 - Specific amounts based on targeted nutrients
 - Federal Regulations set the standard
- Food package items
 - Substitutions are permitted
 - Restrictions to substituting
 - Limited to certain food groups
 - Cannot replace item with another due to preference



Let's Look At This In More Detail

Overview of Federal Regulations



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Federal Regulations for WIC

- Amounts are set based on specific guidelines per category
- Include foods from each food group
- Provide minimum requirements and specifications for supplemental foods
- Limitations in substitution options
- States have options for certain foods to be allowed or not
 - Tofu
 - Soy milk
 - Goats milk
 - Evaporated Milk
 - Powdered Milk
 - Canned Fruits and Vegetables
 - Cheese



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Example of Federal Regulations

TABLE 2—MAXIMUM MONTHLY ALLOWANCES OF SUPPLEMENTAL FOODS FOR CHILDREN AND WOMEN IN FOOD PACKAGES IV, V, VI AND VII

Foods ¹	Children	Women		
	Food Package IV: 1 through 4 years	Food Package V: Pregnant and Partially (Mostly) Breastfeeding (up to 1 year postpartum) ²	Food Package VI: Postpartum (up to 6 months postpartum) ³	Food Package VII: Fully Breastfeeding (up to 1 year post-partum) ⁴⁵
Juice, single strength ⁶	128 fl oz	144 fl oz	96 fl oz	144 fl oz.
Milk, fluid	16 qt ⁷⁸⁹¹⁰¹¹	22 qt ⁷⁸⁹¹⁰¹²	16 qt ⁷⁸⁹¹⁰¹²	24 qt ⁷⁸⁹¹⁰¹² .
Breakfast cereal ¹³	36 oz	36 oz	36 oz	36 oz.
Cheese	N/A	N/A	N/A	1 lb.
Eggs	1 dozen	1 dozen	1 dozen	2 dozen.
Fresh fruits and vegetables ¹⁴¹⁵	\$8.00 in cash-value vouchers	\$10.00 in cash-value vouchers	\$10.00 in cash-value vouchers	\$10.00 in cash-value vouchers.
Whole wheat or whole grain bread ¹⁶	2 lb	1 lb	N/A	1 lb.
Fish (canned)	N/A	N/A	N/A	30 oz.
Legumes, dry ¹⁷ and/or Peanut butter	1 lb or 18 oz	1 lb and 18 oz	1 lb or 18 oz	1 lb and 18 oz.

(12) *Minimum requirements and specifications for supplemental foods.* Table 4 describes the minimum requirements and specifications for supplemental foods in all food packages:

TABLE 4—MINIMUM REQUIREMENTS AND SPECIFICATIONS FOR SUPPLEMENTAL FOODS

Categories/foods	Minimum requirements and specifications
WIC FORMULA:	
Infant formula	All authorized infant formulas must: (1) Meet the definition for an infant formula in section 201(z) of the Federal Food, Drug, and Cosmetic Act (21 U.S.C. 321(z)) and meet the requirements for an infant formula under section 412 of the Federal Food, Drug and Cosmetic Act, as amended (21 U.S.C. 350a) and the regulations at 21 CFR parts 106 and 107; (2) Be designed for enteral digestion via an oral or tube feeding; (3) Provide at least 10 mg iron per liter (at least 1.5 mg iron/100 kilocalories) at standard dilution; (4) Provide at least 67 kilocalories per 100 milliliters (approximately 20 kilocalories per fluid ounce) at standard dilution. (5) Not require the addition of any ingredients other than water prior to being served in a liquid state.
Exempt infant formula	All authorized exempt infant formula must: (1) Meet the definition and requirements for an exempt infant formula under section 412(h) of the Federal Food, Drug, and Cosmetic Act as amended (21 U.S.C. 350a(h)) and the regulations at 21 CFR parts 106 and 107; and (2) Be designed for enteral digestion via an oral or tube feeding.
WIC-eligible nutritionals. ¹	Certain enteral products that are specifically formulated to provide nutritional support for individuals with a qualifying condition, when the use of conventional foods is precluded, restricted, or inadequate. Such WIC-eligible nutritionals must serve the purpose of a food, meal or diet (may be nutritionally complete or incomplete) and provide a source of calories and one or more nutrients; be designed for enteral digestion via an oral or tube feeding; and may not be a conventional food, drug, flavoring, or enzyme.



Selection

- Tri State Food Package Committee
 - Made up of ADHS WIC staff, vendors, tribal organization staff
 - Surveying to stores in their area
 - What is available?
 - What is the cost?
 - Does it meet the federal nutrient standards?
 - Continually updated
 - Updated at least every 5- 10 years
 - New foods available
 - 1 year in stores prior to being added to the food list



WIC Approved Food

- Fruits and Vegetables
 - \$11 women
 - \$8 children
- Whole Grain Bread
- Whole Wheat Tortillas
- Corn Tortillas
- Whole Wheat Pasta
- Milk (Soy, Cow, Goat, Lactose-Free)



100% Whole Wheat Bread

Can Buy

Any of the following loaves of bread in a 16 oz. size only

- Any eligible store or house brand labeled 100% whole wheat bread (including bakery)
- Bimbo 100% Whole Wheat
- Nature's Own 100% Whole Wheat
- Oroweat 100% Whole Wheat
- Ozark Hearth 100% Whole Wheat
- Roman Meal SunGrain 100% Whole Wheat
- Sara Lee 100% Whole Wheat
- Wonder 100% Whole Wheat

Cannot Buy

- Gluten-free
- Diet, light or low carb
- Mini loaves
- Pita or flat bread
- English muffins
- Sandwich thins or rounds
- Bagels
- Buns
- Rolls
- Organic



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WIC Approved Food

- Yogurt
- Tofu
- Cheese
- Canned Beans
- Peanut Butter
- Eggs
- Cereal
- Juice
- Canned Salmon/Tuna*

*Exclusively Nursing Moms



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Infant Cereal and Formula



Infant Cereal

Can Buy

Gerber or Beech-Nut, single grain cereal, 8 or 16 oz.

- Barley
- Oatmeal
- Rice
- Whole wheat

Cannot Buy

- Infant cereal with added fruit, sugar, yogurt, formula or DHA/ARA
- Jars, cans or single serving cups
- High protein
- Mixed cereals
- Multi-grain
- Organic

Infant Formula

Only brand, type and size as specified on your WIC check.
All formula listed on WIC check must be purchased.

Infant Foods



Infant Fruits and Vegetables

Can Buy

Any of the following single or mixed variety of Stage 2, 3.5 or 4 oz. infant fruits and vegetables

- Beech-Nut
- Gerber
- Tippy Toes

Cannot Buy

- Foods with added salt, sugar or starches
- Desserts, dinners and food combinations
- Added formula, cereal or DHA/ARA
- Smoothies
- Organic
- Pouches



Infant Food Meats

Allowable for fully breastfeeding infants only

Can Buy

Any of the following 2.5 oz. single ingredient infant meats (added broth and gravy allowed) in any stage

- Beech-Nut
- Gerber
- Tippy Toes

Cannot Buy

- Foods with added salt or sugar
- Dinners and food combinations
- Meat sticks
- Organic

ITCA WIC ONLY:

Fresh bananas if listed on the check, including those that are in a bunch, single and organic.
Note: Plantains, baby and red bananas are not allowed.



Yogurt



Can Buy

Any flavor of the following brands of 32 oz. quart-sized yogurt*

- Any of the following store brands
 - Essential Everyday
 - Food Club
 - Great Value
 - Kroger
 - Market Pantry
 - Lucerne
- Brown Cow
- Dannon
- LALA
- Mountain High
- Yoplait

Cannot Buy

- Yogurt with mix-ins such as granola, candy pieces, honey, nuts and similar ingredients
- Yogurts that are:
 - Greek
 - Organic
 - Drinkable

*Type of yogurt as specified on your WIC check.

Cheese



Monterey Jack



Mozzarella



Cheddar



Colby & Monterey Jack



Colby



String

Can Buy

Store or house brand⁺, pasteurized, pre-packaged, 1 lb. (16 oz.) regular, reduced fat or low sodium

- Cheddar (mild, medium, sharp, extra sharp, longhorn or white)
- Monterey Jack
- Mozzarella (includes string cheese)
- Colby
- Blended cheese (blend of any type listed above)

Cannot Buy

- Diced, grated, shredded or sliced
- Cheese from the deli counter
- Random weight cheese
- Cheese with added peppers or other ingredients
- Imported cheese
- Processed American cheese, processed cheese food, cheese product or cheese spread
- Cream cheese
- Cheese sticks (besides string cheese) or swirls
- Packages less than 16 oz.
- Organic cheese

⁺Look for the 'WIC Approved' sign



Available Infant formula effective

October 1, 2015

WIC Formula Change

Before

If you get



Enfamil
ProSobee

After

You will get

(Current Look)



Gerber Good Start Soy



(New Look
starting in Nov.)



Still Available



Similac Advance

Available with a Prescription Only



Similac
Sensitive



Similac
For Spit-Up



Similac
Total Comfort

WIC Approved Formula

Infants will begin to
receive supplemental baby
food at **6 months** of age

For More Details

- Visit azwic.gov → WIC Foods → Arizona WIC Programs Food List



ARIZONA DEPARTMENT
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Health and Wellness for all Arizonans

Find Out if You're Eligible



Find a Clinic

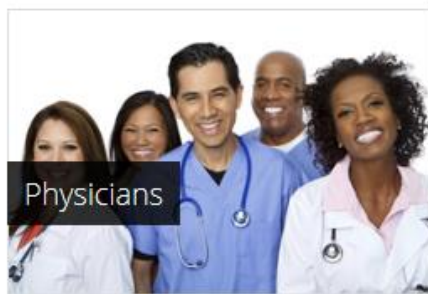


You are here for your child, and WIC is here for you.

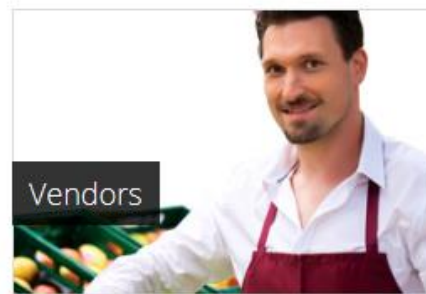
WIC Families



Physicians



Vendors



Local Agencies



WIC Foods



Breastfeeding



Farmers' Markets



Report Complaints & Fraud



FMNP

- WIC and CSFP
- \$30 for purchase of fresh, locally grown fruits and vegetables from Arizona growers at approved Farmer's Markets
- Funded by USDA and the State of Arizona
- www.azwic.gov



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What Does WIC Provide?

Referrals



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Referrals

- AHCCCS
- TANF
- SNAP
- Section 8
- FDPIR
- Summer Foods
- Head Start
- Immunizations
- Substance Abuse Treatment Programs
- Food Banks
- Childcare Centers



What Do We Have In Common?

- We serve similar populations
 - May be in both WIC and CACFP
 - Promotion of WIC is a required component of CACFP
- Common Purpose:
 - Providing children and infants with access to healthy foods and meals
- Funded by USDA



Mission's- Similar Purpose

- CACFP's Mission

- The goal of the CACFP is to improve and maintain the **Health and Nutrition** status of **children and adults** in care while promoting the development of **good eating habits**.

- WIC's Mission

- To safeguard the **health** of low-income **women, infants, and children** up to age 5 who are at **nutrition** risk by providing **nutritious** foods to supplement diets, information on **healthy eating**, and referrals to health care.



How Can We Work Together?

- Referrals to WIC
- Familiarity of programs between staff
- Collaboration between Local WIC Agencies and CACFP sites about
 - Locations
 - Times
 - Promotion
 - Outreach opportunities



How Can I Find a WIC Clinic?

- 800 Number
- AZWIC.gov
- AZ WIC Clinic Search App



Arizona WIC Number

1-800-2525-WIC



ARIZONA DEPARTMENT
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Health and Wellness for all Arizonans

www.azwic.gov



Arizona Department of Health Services

Health and Wellness for all Arizonans

[HOME](#)[AUDIENCES](#)[TOPICS](#)[DIVISIONS](#)[A-Z INDEX](#)

Arizona WIC Program

WIC is a nutrition program that helps the whole family learn about eating well and staying healthy.

[WIC en Español](#)

Find out if you are eligible for the Arizona WIC program

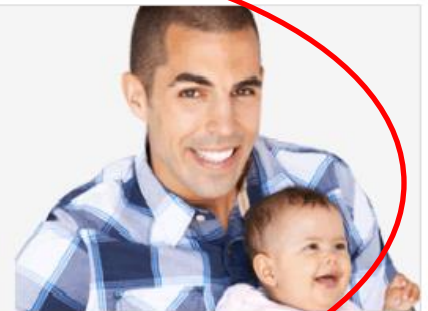
CALL 1 (800) 252-5942

Feedback & Support

Find Out if You're Eligible



Find a Clinic



ARIZONA DEPARTMENT
OF HEALTH SERVICES

Health and Wellness for all Arizonans



Seventh Ave WIC
1260 S. 7th Ave.
Phoenix, AZ 85007
(602)252-3988
Distance: 0.77 miles



Phoenix Central
500 W. Thomas STE 870
Phoenix, AZ 85013
(877)809-5092 ext: 3930
Distance: 2.5 miles



Downtown WIC
1645 E. Roosevelt St.
Phoenix, AZ 85006
(602)506-6848
Distance: 2.52 miles



St. Mary's WIC
3003 W. Thomas Rd.
Phoenix, AZ 85017
(602)278-3201
Distance: 3.21 miles

85007

[Search for a clinic by name](#)

Map

Satellite

Phoenix Central
500 W. Thomas STE 870
Phoenix, AZ 85013
[Get Directions](#)
Phone Number
(877)809-5092 Ext: 3930



Days-Hours
Tue: 08:00 AM - 05:00 PM

Closed for Lunch from 12PM-1PM.

Google

AZ WIC Clinic Search App

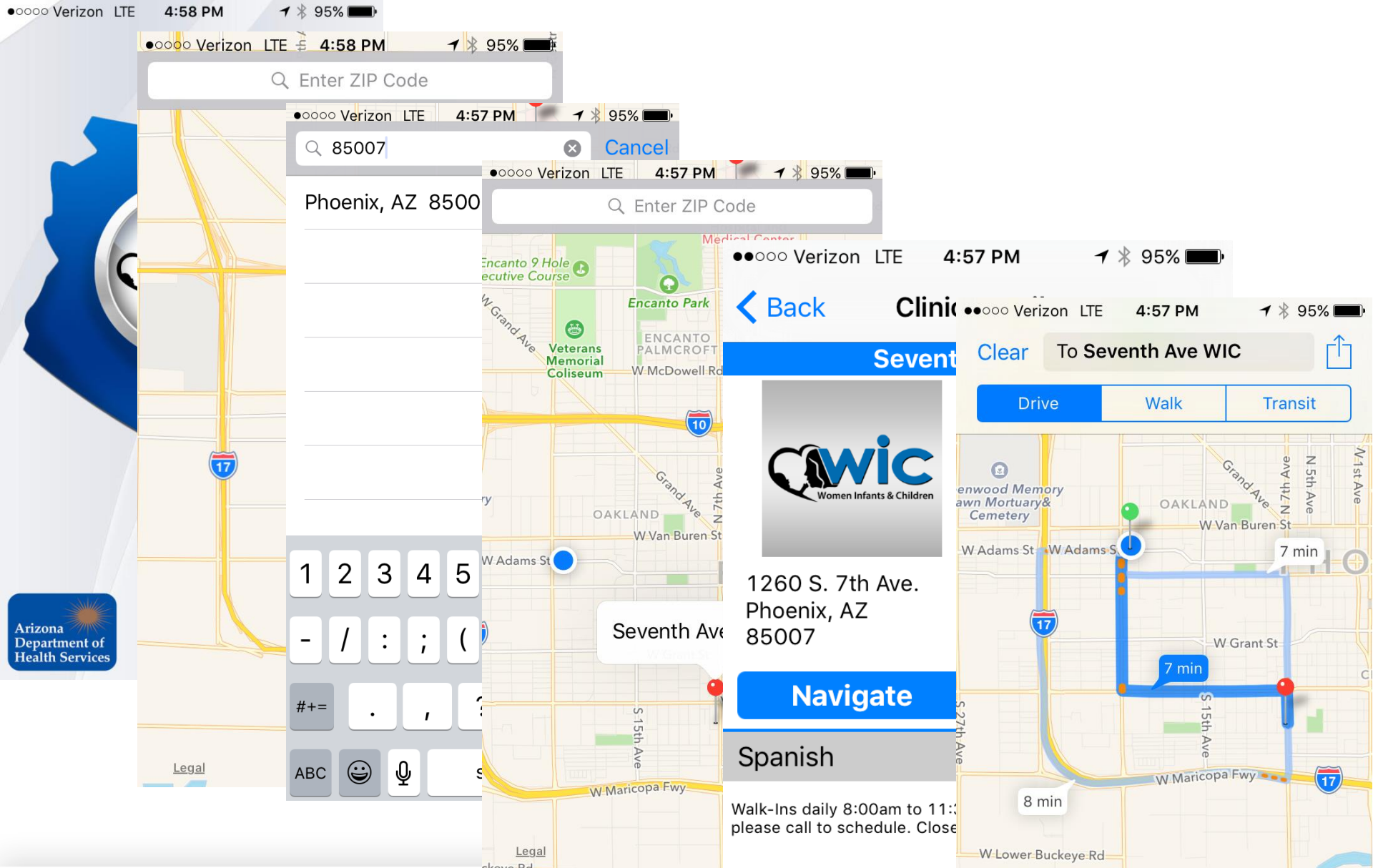


- Available on
 - iTunes Store
 - Google Play Store



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THANK YOU

Brittany Klein, RD, CSP, CLC | WIC Nutrition

Consultant

Brittany.Klein@azdhs.gov | 602-542-2538

AZWIC.gov



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OF HEALTH SERVICES

Health and Wellness for all Arizonans

Coming up next



Application & Management Plan
National Disqualified List

Child and Adult Care Food Program

FY 2017

Application Process



FY 2017 Application Process

- Renewal applications for FY 2017 are due October 1, 2016. Applications can be submitted early. Remember that applications are reviewed in the order in which they are received.

NEW!

- **Renewal applications will no longer be submitted by mail or delivered to the ADE office.**

Application and Resource Materials

- The application checklist and a few of the required forms have been converted to fillable PDF forms. Therefore, all applications are to be submitted to the ADE via the CACFP inbox, CACFP@azed.gov
- Download and save the forms to your computer. Once the forms are saved they become fillable.

Application and Resource Materials

- When emailing the information, please type the name of the organization in the subject line and FY 2017 Renewal. Attach the requested fillable and non-fillable forms to the email. Ensure that the file names match the name of the document as it is listed on the FY2017 Renewal Application Checklist. You may need to send multiple emails.
- **Examples of non-fillable forms:** organization chart, outside employment policy etc.

Application Website

- <http://www.azed.gov/health-nutrition/2017-cacfp-renewal/>

Application Website

HEALTH & NUTRITION SERVICES

Home | Child/Adult Care | School Nutrition Programs | School Health Programs | School Food Programs | Summer Food | Memos | % Free/ Reduced |

HNS PROGRAMS

- Home
- Child/Adult Care
- School Nutrition Programs
- School Health Programs
- School Food Programs
- Summer Food
- Memos
- % Free/ Reduced

You are here: Home / Child and Adult Care Food Program (CACFP) / 2017 Child and Adult Care Food Program Renewal

2017 Child and Adult Care Food Program Renewal



Hot Topics

Event Registration

Financial Info

FAQ

Civil Rights

Contact Us

FY2017 Renewal Application Process

NOTE: DO NOT MAIL OR DELIVER APPLICATIONS

Thank you for attending the "CACFP Renewal Summit". You will now select a link below to access the CACFP Renewal Application Checklist. The Renewal Application Checklist and all required documents are to be submitted by email to cacfp@azed.gov prior to submitting the CNP Web Online Site and Sponsor Applications.

The Renewal Application Checklist contains pdf fillable forms. When the blue hyperlinks are selected they will open the forms. As you complete the fillable forms and compile all of the other required items on the checklist, you will check off each item that you are going to email to cacfp@azed.gov. Please ensure that all of the electronic signatures on the forms are submitted by an authorized signer listed on your CACFP Permanent Agreement.

Once you have completed the entire Application and Management Plan, you will email the signed checklist and all required documents to the email above. To avoid delay in the processing of your application, please name and number all attachments **with the same name and number listed on the checklist**. It must be sent as email attachments in Word documents, Excel document, or pdf documents. If you do not have adobe reader, you may download it for free at <https://get.adobe.com/reader/> to save your documents in a pdf format prior to sending them by email. You must also include the name of the organization in the subject line of the email or your documents will not be identifiable. Please retain your FY2017 Renewal Application and all applicable documents on site for CACFP reviews.



Once the application packet has been approved, you will be contacted to submit your online CNP Web Site and Sponsor Applications. Once approved, the CNP Web Program will send you an automated confirmation email. You are only eligible to claim meals after your online application is approved.

Center staff needing assistance with completion of the application should refer to the Center Application Training Modules for New Sponsors located on our website at:

1. [How to Complete the CACFP Application and Management Plan – Introduction](#)
2. [How to Complete the CACFP Application and Management Plan – Pages 1-6](#)
3. [How to Complete the CACFP Application and Management Plan – Pages 7-12](#)
4. [How to Complete the CACFP Application and Management Plan – Conclusion](#)
5. [CNP Web Online Training](#)

Renewal Application Checklist – Center Sponsor Checklist

- [Center Application Checklist](#)
- [At-Risk Program Application Checklist](#)

Application Email Submission

- Center sponsors must email applications to CACFP@azed.gov no later than October 1, 2016

Training Certificate – Attendance will be verified.



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Application Checklist

Child and Adult Care Food Program FY2017 Renewal Application Checklist For Center Sponsors

The documents listed below must be sent to the email address CACFP@azed.gov to apply for participation in the FY17 CACFP. The blue hyperlinks below provide you access to pdf fillable forms when selected. **Please name and number all of your documents to match the name and number listed below and include them as email attachments.** Ensure that you have selected either yes or N/A on the checklist to indicate whether the item is included in our application. **You must include the name of the organization in the subject line of the email or your documents will not be identifiable.** You may be required to send several separate emails with attachments due to reaching the maximum size allowable.

ITEM INCLUDED?	#	YES	N/A	USE	DOCUMENTS REQUIRED
	1.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	This signed Renewal Application Checklist (select yes or N/A for each item on the list)
	2.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Financial Administrative Form for Sponsoring Organizations (completed and signed)
	3.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2017 Renewal Training Certificate
	4.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Organizational Chart
	5.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Outside Employment Policy
	6.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Current DHS or Alternate License (or proof that license renewal is being processed)
	7.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Procurement Standards (completed and signed)
	8.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Civil Rights Pre-Award Compliance (completed and signed)
	9.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Civil Rights Data Collection (completed and signed)
	10.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management Plan (completed and signed)
	11.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Agenda from FY16 Annual Staff Training (with required topics in Mgt. Plan, Page 3, #5.)
	12.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Agenda from FY16 Civil Rights Training (with required topics in Mgt. Plan - Page 3, #5.)
	13.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sign-in Sheets from FY16 CACFP Annual Staff Training - you conducted last year ("")
	14.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sign-in Sheets from FY16 CACFP Civil Rights Training - you conducted last year ("")
	15.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Description of Materials used for FY16 Annual Staff Training (websites/links, manuals, etc.)
	16.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Description of Materials used for FY16 Civil Rights Training (websites/links, manuals, etc.)
	17.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Additional monitoring schedule pages (from Mgt. Plan, Page 3, #6.) *
	18.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sponsors with 25 or > facilities, policy addressing monitoring Full Time Equivalents *
	19.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Notification of unannounced reviews to Multi-sites or Multi-centers 7 CFR 226.16(d)(4)(vi) *
	20.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Expenses that require disclosure (from Mgt. Plan, Page 4, #8.) *
	21.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Subcontracts for bookkeeping, data processing, etc. (from Mgt. Plan, Page 4, #9.) *
	22.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food Service Vendor Contract-if using caterer/school district for food service (page 4, #9.)
	23.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	If Non-profit provide Board of Directors with addresses *
	24.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	If Non-profit provide proof of tax exemption *
	25.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	At-risk Meal Programs provide school area eligibility *
	26.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	At-risk Meal Programs provide enrichment activity schedules or calendar *
	27.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Rental Lease or Depreciation Schedule if owned (in Mgt. Plan, Page 8, #5. Page 9, #5.) *
	28.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Costs for Unaffiliated Centers (in Mgt. Plan, Page 10, #9.) *

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Page 1 of 2

Blue text
indicates a
Hyperlink to
the fillable
form



Child and Adult Care Food Program FY2017 Renewal Application Checklist and Certification Statement For Center Sponsoring Institutions

Certification Statement:

"This is to certify that _____ meets all of the
(Name of Sponsoring Institution)

requirements for Renewing Institutions contained in 7 CFR 226.6(b)(2). This means

_____ certifies that:
(Name of Designated Official Authorized on the CACFP Permanent Agreement)

- The Management Plan on file with the Arizona Department of Education is complete and up to date. Any necessary updates are attached;
- The Civil Rights Data Collection Form being submitted to the Arizona Department of Education is current.
- No sponsored facility or principal of a sponsored facility is currently on the CACFP National Disqualified List;
- The outside employment policy most recently submitted to the Arizona Department of Education remains current and in effect;
- The names, mailing addresses, and dates of birth of all current institution principals have been submitted to the Arizona Department of Education;
- The Institution itself, and the Institution's principals, are not currently on the CACFP National Disqualified List;
- The list of any publicly funded programs institution and principals have participated in the past seven years is current;
- The Institution itself, and the Institution's principals, have not been determined ineligible for any other publicly funded programs due to violation of the Program's requirements in the past seven years;
- No principals of the Institution have been convicted of any activity that occurred during the past seven years and that indicated a lack of business integrity; and
- The Institution is currently compliant with the required performance standards of financial viability and management, administrative capability, and program accountability as described in 7 CFR 226.6(b)(2)(iii).
- All staff has been trained according to the CACFP training requirements.
- All CACFP documentation is maintained on-site for the current fiscal year, and all CACFP records are maintained for five years.
- I have selected [CACFP Guidance Manuals](#) and I am aware of the USDA resources available to me. <http://www.azed.gov/health-nutrition/cacfp/cacfp-manuals-resources-manuals/web-links/guidance-manuals/>
- I have selected [Procedures for Complaints of Discrimination](#), [Procurement Standards](#), [Procurement Plan](#), and [Administrative Review Procedures](#) and have read and understand all of these procedures.

Any of the above information that has changed since the initial application has already been submitted to the Arizona Department of Education or is being submitted with this certification.

I certify that all of the above information is true and correct."

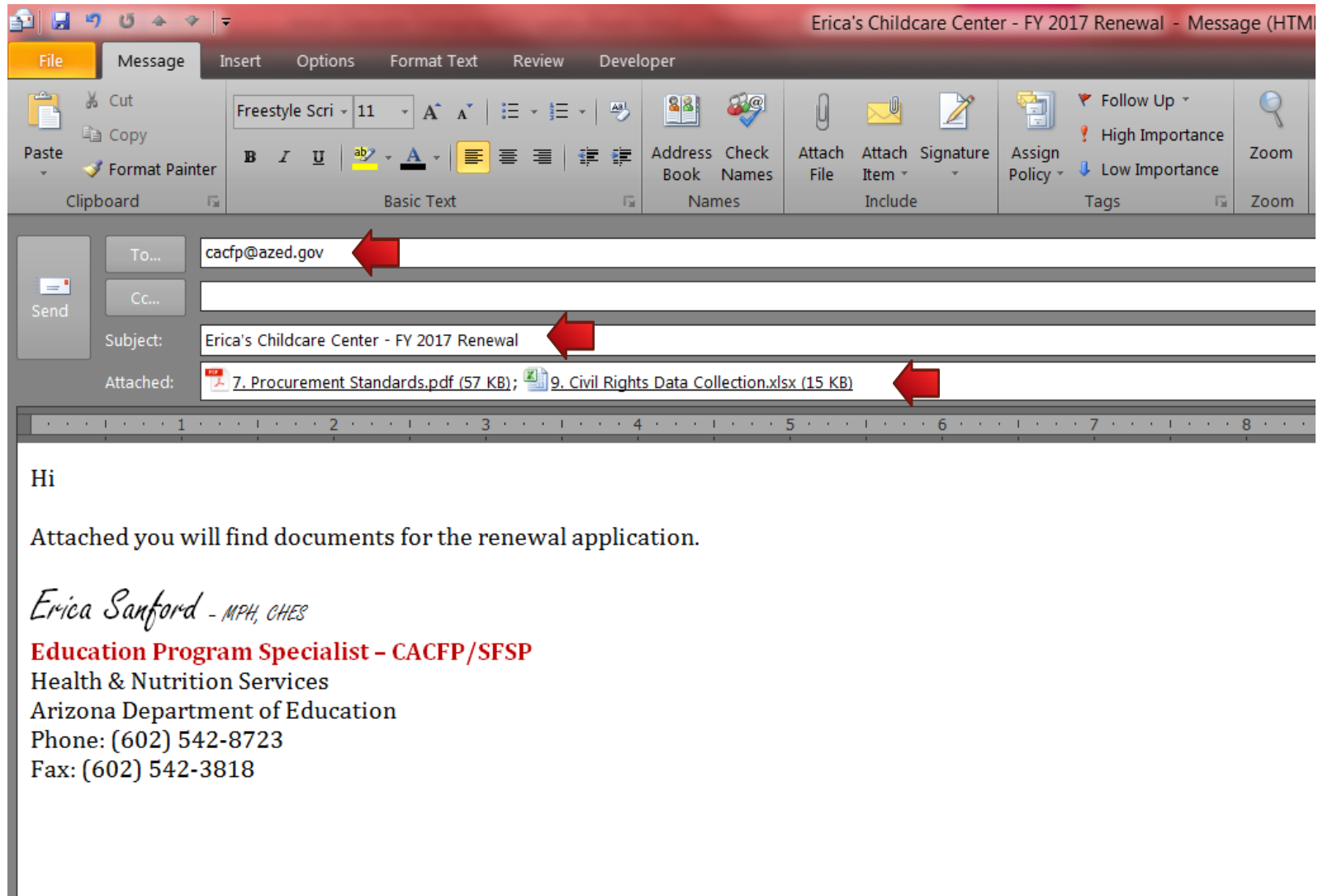
(Signature of Designated Official Authorized on the CACFP Permanent Agreement)

Furthermore, my signature indicates that I have reviewed and understand each of these documents, including all items which have been checked yes on this checklist.

This institution is an equal opportunity provider.

Page 2 of 2

Sample Email Format



Approval Process

- Once the application packet has been approved by the ADE, your CACFP specialist will contact you to submit your online site and sponsor applications via the CNP Web. Do not submit your online application prior to your specialist contacting you. Once approved, the CNP Web will send you a confirmation email. **You are only eligible to claim meals after your application is approved.**
- If you need assistance submitting your applications or claims on the CNP Web, please refer to: CNP Web Training Video that can be accessed on the Arizona CACFP homepage.

Approval Process

- Within 30 days of receipt of a complete CACFP application, ADE will notify the applicant of approval or disapproval.
- Sponsors must be certain that their application has been approved before submitting any FY 2017 claims.

Application Card

Important Application Information!

Use the web address below to access the 2017
CACFP Application Instructions and Forms.

<http://www.azed.gov/health-nutrition/cacfp/2017-cacfp-renewal/>



Don't Leave Without It!

Training Certificate

- ADE staff must confirm attendance for all summit attendees in the new Calendar of Events system. This could take 1 – 2 weeks. Afterwards an email will be sent to the email address listed in the attendees registration. The email will contain a link to the renewal summit survey. After taking the survey, you will be able to login into the Calendar of Events and download your CACFP Renewal Summit Training Certificate.

Questions



THE NATIONAL DISQUALIFIED LIST

Gaining Access

Gaining Access

Sponsoring organizations need eAuth level one clearance

- An account with Level 1 access allows the user to enter USDA Web site portals and applications that have been determined to have minimum security requirements or restrictions.
- Level 1 access is limited to certain areas of the USDA agency websites and does not allow you to conduct official electronic business transactions with the USDA via the internet
- When hiring new employees, you can access the NDL to determine if an individual has been disqualified from operating the CACFP

Link to the eAuthentication Page



eAuthentication

USDA United States Department of Agriculture
USDA eAuthentication

login : Y2
Password :

Home About eAuthentication Help Contact Us Find an LRA

You are here: eAuthentication Home

eAuthentication Home

Welcome

USDA eAuthentication is the system used by USDA agencies to enable customers to obtain accounts that will allow them to access USDA Web applications and services via the Internet. This includes things such as submitting forms electronically, completing surveys online, and checking the status of your USDA accounts.

Please note that USDA will only accept eAuthentication Accounts from individuals.

Currently USDA eAuthentication does not have the mechanism to issue accounts to businesses, corporations or other entities.

To apply for a USDA eAuthentication Account, please visit the [Create an Account](#) Page.

Create an Account

Quick Links

- What is an account?
- Create an account
- Update your account

Administrator Links

- Local Registration Authority Login

You are here: [eAuthentication](#) > Account Creation

Create an Account - Getting Started

USDA Federal Employees, Contractors, & Affiliates

If you are a USDA Federal Employee, Contractor, or Affiliate of the USDA, you must register for a USDA Internal Account.

[Register for an Internal Account](#)

USDA Customers - What Level of Access Do You Need?

Request Level 1 Access to:

- Visit a USDA web page that indicates a Level 1 account is necessary
- Obtain general information about the USDA or its agencies
- Participate in public surveys for a USDA agency

[Register for a Level 1 Account](#)

Request Level 2 Access to:

- Submit official business transactions via the Internet
- Enter into a contract with the USDA
- Submit forms or applications for the USDA via the Internet

[Register for a Level 2 Account](#)

Changing from Level 1 Access to Level 2 Access

If you already have a Level 1 account and require Level 2 access:

1. Log into your profile
2. Fill in and submit the required information
3. Visit your Local Registration Authority (LRA)

[Log into Your Profile](#)



Create an Account

Quick Links

- What is an account?
- Create an account
- Update your account

Administrator Links

- Local Registration
- Authority Login

You are here: [eAuthentication](#) > [Account Creation](#) > [Account Request Form](#)

Register for Your Account - Level 1

Form Approved OMB No. 0503-0014

Step 1 of 4 - Level 1 Access Account Registration

USDA customers should complete the information below to create a USDA eAuthentication account. Please read the eAuthentication [Privacy Act Statement](#) and [Public Burden Statement](#) for more information on how your personal information will be protected.

All required fields are **red** and marked by an asterisk (i.e. *). Enter your first and last name exactly as it appears on your Government issued photo ID (e.g. state driver's license).

Note: The characters < > ^ | are not allowed on this form.

User Information

Required Field*

First Name*

Middle Initial

Last Name*

Contact Information

Email*

Confirm Email*

Login Information

User ID*

Password*

Confirm Password*

Security Questions

Please select and answer four distinct questions from the selections below. This information will be used to validate your identity if you forget your password. Each question may only be used once. For additional assistance, click the [?](#) above.

- 1*
- 2*
- 3*
- 4*

Continue

Be sure to provide all the required information and complete all 4 steps

Confirm Account

□ Confirmation

Within seven (7) days, you will then receive a confirmation email from the USDA asking you to respond to the email to confirm your account. If you do not respond to the email asking you to confirm your account within seven (7) days, you will have to restart the registration process by creating another profile and will need to select a new User ID. Once you have confirmed your online registration, you will have immediate access to USDA portals and applications that accept accounts with Level 1 access.


National Disqualified List


- Enter the username and password you created when requesting level one access

Link to the NDL login:



Welcome Screen

 United States Department of Agriculture
Food and Nutrition Service



Home | Print | Logout | Help

Welcome To The National Disqualified List Application

Today's Date: Mon Feb 01, 2016 08:29:49 CST

Please select the desired feature from the menu on the left.

Welcome Sponsoring Organization user.

Introduction
Section 243(c) of Public Law 106-224, the Agricultural Risk Protection Act of 2000, amended § 17(d)(5) of the Richard B. Russell National School Lunch Act (42 U.S.C. 1766 (d)(5)(E)(i) and (ii)) by requiring the Department of Agriculture to maintain a list of institutions, family day care home providers, and individuals that have been terminated or otherwise disqualified from Child and Adult Care Food Program (CACFP) participation. The law also required the Department to make the list available to State agencies for their use in reviewing applications to participate and to sponsoring organizations to ensure that they do not employ as principals any persons who are disqualified from the Program. This statutory mandate has been incorporated into § 226.6(c)(7) of the CACFP regulations.

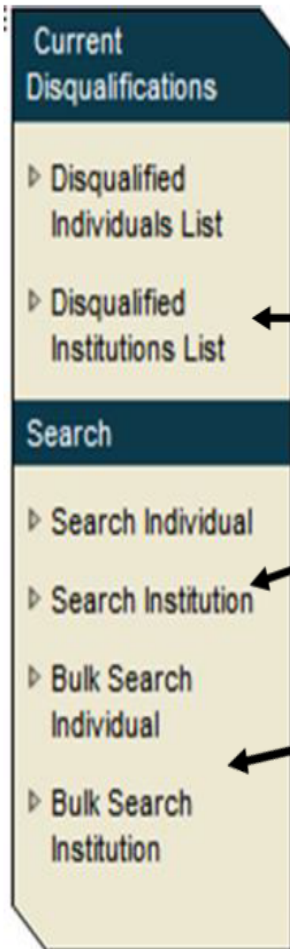
Current Disqualifications

- Disqualified Individuals List
- Disqualified Institutions List

Search

- Search Individual
- Search Institution
- Bulk Search Individual
- Bulk Search Institution

Functions



Six Options are available:

The first two options allow the user to view the disqualified individual list and the disqualified institution list.

The second two options allow the user to conduct a search of a specific individual or institution using specific criteria.

The third two options allow the user to conduct bulk searches for disqualified individuals and institutions.



Questions



New Meal Benefit Eligibility Forms

2016-2017 Prototype Household Application for Free and Reduced Price School Meals

Apply online at www.abcdofqh.edu

Complete one application per household. Please use a pen (not a pencil).

STEP 1 List ALL Household Members who are infants, children, and students up to and including grade 12 (if more spaces are required for additional names, attach another sheet of paper)

Definition of Household Member: "Anyone who is living with you and shares income and expenses, even if not related." Children in Foster care and children who meet the definition of Homeless, Migrant, or Runaway are eligible for free meals. Read How to Apply for Free and Reduced Price School Meals for more information.	Child's First Name	MI	Child's Last Name	Grade	Student?		Homless, Migrant, Runaway?
	Yes	No					

STEP 2 Do any Household Members (including you) currently participate in one or more of the following assistance programs: SNAP, TANF, or FDIIR?

If NO → Go to STEP 3

If YES → Write a case number here then go to STEP 4 (Do not complete STEP 3)

Case Number:

Write only one case number in this space.

STEP 3 Report Income for ALL Household Members (Skip this step if you answered "Yes" to STEP 2)

A. Child Income Sometimes children in the household earn or receive income. Please include the TOTAL income received by all Household Members listed in STEP 1 here.	Child Income				How often?			
	Monthly	Biweekly	3x/Month	Weekly	Monthly	Biweekly	3x/Month	Weekly
\$								

B. All Adult Household Members (including yourself) List all household members not listed in STEP 1 (including yourself) even if they do not receive income. For each Household Member listed, if they do receive income, report total gross income (before taxes) for each source in whole dollars (no cents) only. If they do not receive income from any source, write "0". If you enter "0" or leave any fields blank, you are certifying (promising) that there is no income to report.	Name of Adult Household Member (First and Last)	Earnings from Work	How often?				Public Assistance/Child Support/Other	How often?				Pensions/Retirement/Other Income	How often?				
			Monthly	Biweekly	3x/Month	Weekly		Monthly	Biweekly	3x/Month	Weekly		Monthly	Biweekly	3x/Month	Weekly	
		\$						\$					\$				
		\$						\$					\$				
		\$						\$					\$				
		\$						\$					\$				
		\$						\$					\$				
		\$						\$					\$				

Total Household Members (Children and Adults)		Last Four Digits of Social Security Number (SSN) of Primary Wage Earner or Other Adult Household Member	X X X X	X X			Check if no SSN	<input type="checkbox"/>
---	--	---	---------	-----	--	--	-----------------	--------------------------

STEP 4 Contact information and adult signature

I certify (promise) that all information on this application is true and that all income is reported. I understand that this information is given in connection with the receipt of Federal funds, and that school officials may verify (check) the information. I am aware that if I purposely give false information, my children may lose meal benefits, and I may be prosecuted under applicable State and Federal laws.

Street Address (if available)	Appt #	City	State	Zip	Daytime Phone and Email (optional)
Printed name of adult signing the form		Signature of adult		Today's date	

INSTRUCTION 8 Sources of Income

Sources of Income for Children		Sources of Income for Adults		
Sources of Child Income	Example(s)	Earnings from Work	Public Assistance/ Alimony/ Child Support	Pensions/Retirement/ All Other Income
- Earnings from work	- A child has a regular full or part-time job where they earn a salary or wages	- Salary, wages, cash bonuses - Net income from self-employment (farm or business)	- Unemployment benefits - Worker's compensation - Supplemental Security Income (SSI) - Cash assistance from State or local government - Alimony payments	- Social Security (including railroad retirement and black lung benefits) - Private pensions or disability benefits - Regular income from trusts or estates
- Social Security - Disability Payments - Survivor's Benefits	- A child is blind or disabled and receives Social Security benefits - A Parent is disabled, retired, or deceased, and their child receives Social Security benefits	- Basic pay and cash bonuses (do NOT include combat pay, FBSA or privatized housing allowances) - Allowances for off-base housing, food and clothing	- Child support payments - Veteran's benefits - Strike benefits	- Annuities - Investment income - Earned interest - Rental income - Regular cash payments from outside household
- Income from person outside the household	- A friend or extended family member regularly gives a child spending money			
- Income from any other source	- A child receives regular income from a private pension fund, annuity, or trust			

We are required to ask for information about your children's race and ethnicity. This information is important and helps to make sure we are fully serving our community. Responding to this section is optional and does not affect your children's eligibility for free or reduced price meals.

Ethnicity (check one): ☐ Hispanic or Latino ☐ Not Hispanic or Latino

Race (check one or more) ☐ American Indian or Alaskan Native ☐ Asian ☐ Black or African American ☐ Native Hawaiian or Other Pacific Islander ☐ White

The Richard D. Russell Jr. National School Lunch Act requires the information on this application. You do not have to give the information, but if you do not, we cannot approve your child for free or reduced price meals. You must include the last digit or digits of the social security number of the adult household member who signs the application. The last four digits of the social security number is not required when you apply on behalf of a foster child or you file Supplemental Nutrition Assistance Program (SNAP), Temporary Assistance for Needy Families (TANF), or Food Stamp Program (FSP) information. The last four digits of the social security number of the adult household member who signs the application does not have a social security number. We will use your information to determine if your child is eligible for free or reduced price meals, and for administration and enforcement of the lunch and breakfast programs. We MAY share your eligibility information with education, health, and nutrition programs, and other federal, state, and local agencies for program administration and enforcement purposes, and law enforcement officials to help them look into violations of program rules.

In accordance with Federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, the USDA, its Agencies, offices, and employees, and institutions participating in or administering USDA programs are prohibited from discriminating based on race, color, national origin, sex, religious creed, disability, age, political beliefs, or marital or family status in any program or activity conducted or funded by USDA.

Persons with disabilities who require alternative means of communication for program information (e.g., Braille, large print, audiotape, American Sign Language, etc.), should contact the Agency (State or local) where the applied for benefits. Individuals who are deaf, hard of hearing or have speech disabilities may contact USDA through the Federal Relay Service at (800) 877-8339. Additionally, program information may be made available in languages other than English.

To file a program complaint of discrimination, complete the USDOA Program Discrimination Complaint Form, (AO-3027) found online at: http://www.asst.usdoa.gov/complaint_filing_paul.html, and at any USDOA Office, or write a letter addressed to USDOA and provide the information in the letter of the information requested in the form. To request a copy of the complaint form, call (800) 632-9922. Submit your completed form or letter to USDOA by:

U.S. Department of Agriculture
Office of the Assistant Secretary for Oil
Rights 1400 Independence Avenue, SW
Washington, D.C. 20250-9410

fax: (202) 690-1442, or
email: program.intake@usda.gov.
This institution is an equal opportunity provider.

Do not fill out For School Use Only

Annual Income Conversion: Weekly x 52, Every 2 Weeks x 26, Twice a Month x 24 Monthly x 12

Total Income		How often?				Household Size		Categorical Eligibility		Eligibility:		
		Weekly	Biweekly	Semi-Monthly	Monthly					Fee	Reduced	Denied
		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>					<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Determining Official's Signature		Date		Confirming Official's Signature		Date		Verifying Official's Signature		Date		

New Meal Benefit Eligibility Forms

Parent Letter

- Can be signed by the parent, stapled to the form and returned
- Included in your new enrollment packets
- Posted by the “And Justice For All” poster

Household Income

- Two or more frequencies must be converted to an annual amount. **For example, bi-weekly and monthly.** Circle annual at the bottom of the form.

Do not fill out

For Official Use Only

Annual Income Conversion: Weekly x 52, Every 2 Weeks x 26, Twice a Month x 24 Monthly x 12

Total Income

How often?

Weekly	Bi-Weekly	2x Month	Monthly
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

Household Size

Categorical Eligibility ☐

Eligibility:

Free	Reduced	Paid
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

Determining Official's Signature

Date

Confirming Official's Signature

Date

New Meal Benefit Eligibility Forms

Spanish Form

- USDA has not provided the State agency with this version yet
- The ADE will provide an updated version of last year's form on our website for you to use in the interim

New Meal Benefit Eligibility Forms

- Webinar - <http://www.azed.gov/health-nutrition/cacfp/cacfp-trainings/>

The screenshot shows the Arizona Department of Education website. The header includes the Arizona Department of Education logo, social media links for Facebook and Twitter, and the AZ.GOV logo. A search bar is located in the top right. The main navigation menu includes links for HOME, ALL PROGRAMS, STAFF DIRECTORY, CONTACT ADE, FAQ, SCHOOL REPORT CARDS, COMMON LOGON, and ADECONNECT. Below the navigation menu is a large banner for "HEALTH & NUTRITION SERVICES". Underneath the banner is a breadcrumb trail: Home | Child/Adult Care | School Nutrition Programs | School Health Programs | School Food Programs | Summer Food | Memos | % Free/Reduced |. The page title is "CACFP Trainings/Webinars/Presentations". Below the title is a tabbed interface with four tabs: Trainings, Modules, Recorded Webinars (which is highlighted in green), and Training Presentations. Under the "Recorded Webinars" tab, there is a table with three columns: Webinar Name, Webinar Description, and Webinar Presentation. The table lists three webinars: "Infant Feeding in the CACFP", "Manufacturer's Product Formulation Statement", and "CACFP Meal Benefit Forms". Each row has a "View" link in the "Webinar Presentation" column.

Arizona Department of Education

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Arizona's Official Web Site

SEARCH

HOME | ALL PROGRAMS | STAFF DIRECTORY | CONTACT ADE | FAQ | SCHOOL REPORT CARDS | COMMON LOGON | ADECONNECT

HEALTH & NUTRITION SERVICES

Home | Child/Adult Care | School Nutrition Programs | School Health Programs | School Food Programs | Summer Food | Memos | % Free/Reduced |

You are here: Home / Child and Adult Care Food Program (CACFP) / CACFP Trainings/Webinars/Presentations

CACFP Trainings/Webinars/Presentations

Trainings | Modules | **Recorded Webinars** | Training Presentations

Recorded Webinars

Webinar Name	Webinar Description	Webinar Presentation
Infant Feeding in the CACFP	Presentation of Infant Feeding webinar conducted on 9/24/2015.	View
Manufacturer's Product Formulation Statement	USDA presentation of production formulation statements and CN Labels	View
CACFP Meal Benefit Forms	Instructional webinar on how to use the new CACFP Meal Benefit Forms in FY2017	View

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Application Card

Important Application Information!

Use the web address below to access the 2017
CACFP Application Instructions and Forms.

<http://www.azed.gov/health-nutrition/cacfp/2017-cacfp-renewal/>



Don't Leave Without It!